

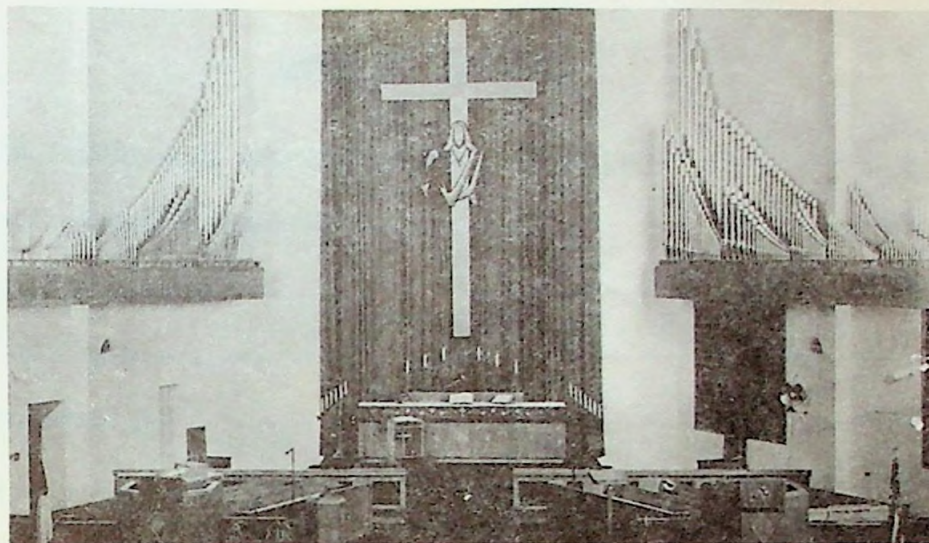


St. John Lutheran COOK BOOK

Beatrice, Nebr.

1975



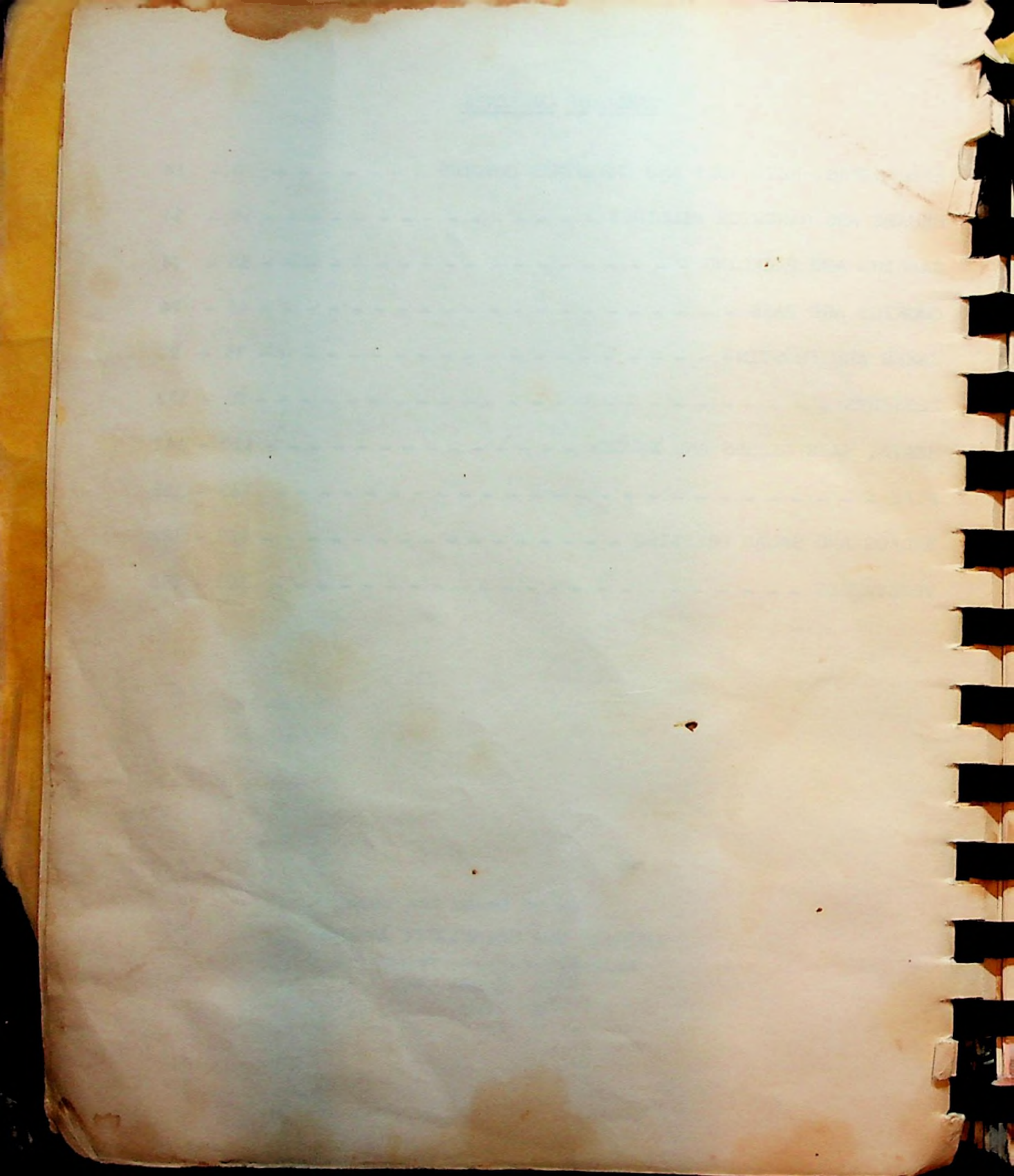


The recipes in this book may not have been tested in laboratories but their success has been established by friends, relatives, by church and civic groups and the most critical group of all.....HUSBANDS AND FAMILY!!!!!!!

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Weights

and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
 $2\frac{1}{2}$ cups packed brown sugar=1 pound
 $1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
 $4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice



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Retail Cuts



BEEF CHART

Wholesale Cuts



Retail Cuts



Retail Cuts



PORK CHART

Wholesale Cuts



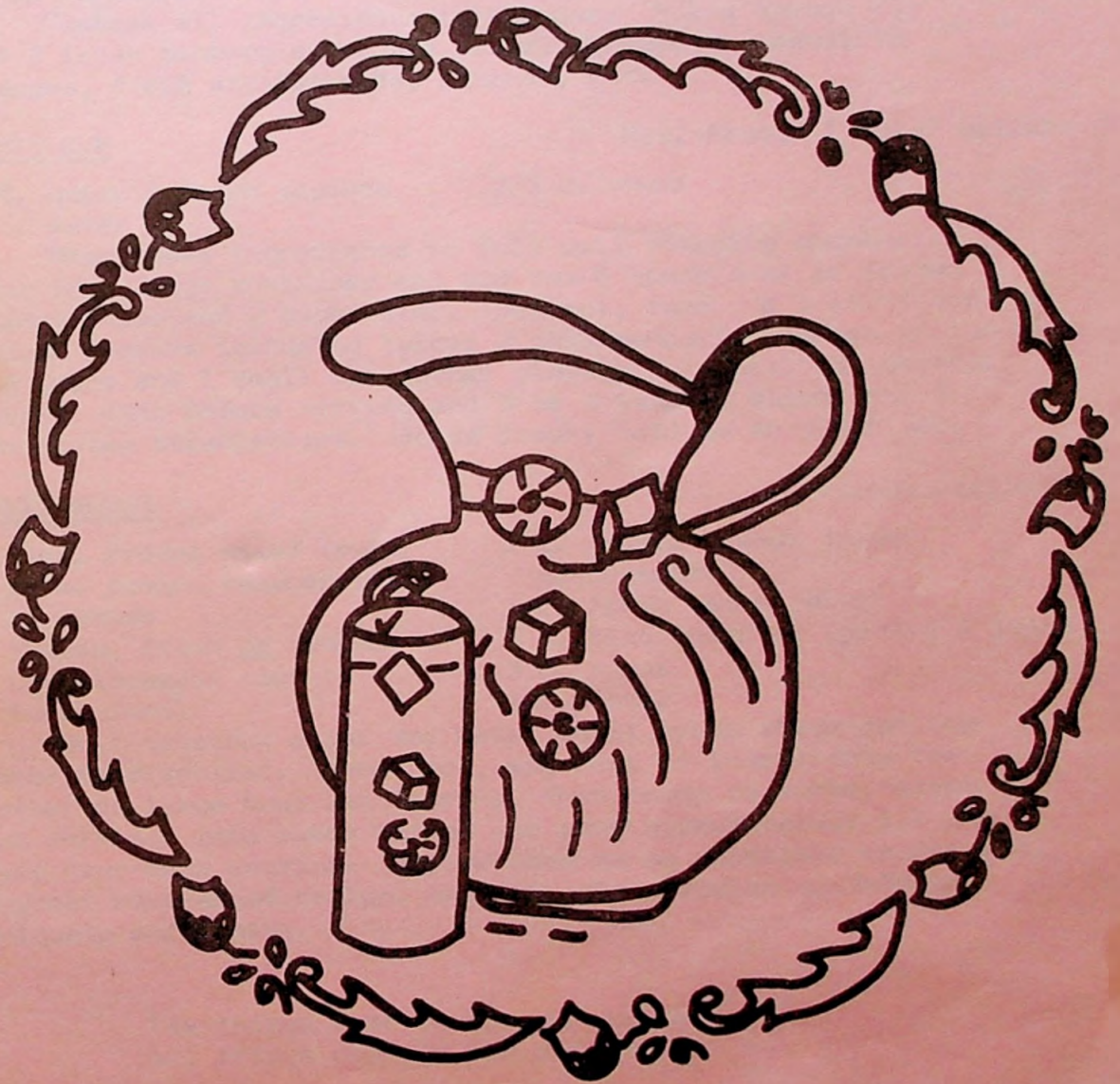
Retail Cuts



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APPETIZERS

BEVERAGES - CHRISTMAS GOODIES



2021/10/17

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APPETIZERS BEVERAGES - CHRISTMAS GOODIES

FRUIT DIP

Pam (Martin) Harvey

- | | |
|---|------------------------------|
| 1 pkg. (8 oz.) cream cheese
(softened) | 1 to 2 tsp. lemon juice |
| 1 jar Marshmallow Creme | 1 tsp. lemon rind (optional) |
| | Dash ginger |

Combine all ingredients in blender. Makes enough dip for 2 fresh pineapples or use canned pineapples, mandarin oranges, fresh strawberries, bananas, etc.

FRUIT CUP

Mrs. Arnold (Viola) Spilker

- | | |
|----------------------------|--------------|
| 6 T. quick cooking tapioca | 2/3 c. sugar |
| 2 c. water | |

Heat above ingredients to full boil stirring constantly. Pour into large container and add two 6 ounce cans of frozen orange juice and 2 cups water. Let cool, then add 1 large can sliced peaches including juice; 2 cans mandarin oranges including juice and 1 small can chunky pineapple. Chill for several hours. Just before serving add 3 or 4 bananas sliced and 1 box frozen strawberries. Serve frosty cold as an appetizer.

FRUIT SLUSH

Frieda Steinkamp

- | | |
|---------------------------------|-------------------------------------|
| 3 pkgs. frozen mixed fruit | 1 c. frozen orange juice |
| 3 pkgs. frozen raspberries | concentrate |
| 2 c. grapes | 1 c. fresh lemon juice |
| (green, fresh <u>or</u> canned) | 1 c. bing cherries (pitted & juice) |
| 1 can pineapple tidbits | 3 c. sugar |
| (undrained) | 3 c. water |

Boil together sugar and water until syrup stage and the sugar is dissolved. When cool, mix rest of ingredients together in large bowl and freeze. When ready to serve, scoop out servings into sauce dishes and pour approximately 1/2 cup 7-Up over each serving. May be used as an appetizer or dessert. A great make-ahead recipe, and with the addition of 7-Up is uniquely refreshing.

Few things come to him who wishes;
all things come to him who works.

ASPARAGUS APPETIZER

Frieda Steinkamp

12 thin slices white bread	12 asparagus spears
8 slices bacon (fried, drained and crumbled)	(cooked) Butter
2 pkgs. (3 oz. ea.) cream cheese (softened)	(melted)

Trim crust from bread; roll with rolling pin to flatten slightly. Blend bacon bits with cream cheese and spread mixture on bread slices. Lay a cold asparagus spear on each slice of bread and roll up. Place on baking sheet, seam side down, brush with melted butter and toast in broiler until lightly browned. Makes 12 appetizers.

RAW RADISH DIP

Pam (Martin) Harvey

1 (8 oz.) pkg. cream cheese	1 tsp. salt
1 T. lemon juice	1 clove garlic (mashed)
1/4 tsp. dill weed	1 c. radishes (chopped)

Blend ingredients in small bowl (I use the blender) and refrigerate 2 to 4 hours. Serve with chips, crackers, or fresh vegetables such as cauliflower, turnips, cucumbers, whole radishes, cherry tomatoes, celery, carrots, and green onions.

SHRIMP DIP

Mrs. Jim (Adleen) Hendrickson

1 pt. sour cream	1 T. onion
1 sm. can shrimp (mashed, drained)	(grated)
1/2 c. mayonnaise	Dash Tabasco sauce

Mix all ingredients together.

HOT DRIED BEEF DIP

Mrs. Jim (Adleen) Hendrickson

8 oz. cream cheese	1/4 c. walnuts
2 T. milk	(chopped)
1 tsp. onion flakes <u>or</u> powdered	Dash pepper
1/2 c. sour cream	1 (3 oz.) pkg. dried beef (cut up)

Blend cream cheese and milk. Add rest of ingredients. Put in casserole and cover with foil. Bake 350° for 15 minutes. Serve warm.

You cannot stumble if you are on your knees.

CHEESE SPREAD

Mrs. James R. (Shirleen) Wolfe

1 lb. Velveeta cheese	1/2 tsp. salt
1 lg. can Carnation milk	2 T. vinegar
1 pkg. half barrel Cheddar cheese (cut in sm. chunks)	1/2 T. mustard
Bits of pimiento	Dash of Worcestershire sauce
	Dash of Tabasco sauce

In double boiler melt the 2 cheeses and milk then add salt, vinegar, mustard, Worcestershire sauce, Tabasco sauce and pimiento. Good for crackers and keeps for several months.

PERK UP COTTAGE CHEESE

Shirleen (Harms) Wolfe

1 carton of cottage <u>or</u>	Dash of Ac'cent
sour cream	2 tsp. soy sauce
Dash of onion salt	Dash of salt <u>and</u> pepper

To one carton of cottage cheese or sour cream add onion salt, Ac'cent, soy sauce, salt and pepper and mix well. This can be used for dips for potato chips or crackers and great for a dip for vegetables.

PARTY RYE PIZZA

Mrs. Levi Dodge

12 oz. sharp Cheddar cheese (grated)	1 sm. onion (chopped)
4 oz. pimiento (chopped)	3/4 tsp. ground oregano

Moisten above with 2 tablespoons mayonnaise and 1 table-spoon chili sauce. Mix well. Spread on slices of snack rye bread. Bake 10 to 15 minutes at 300 degrees or until cheese looks bubbly. This may be frozen before baking.

CHEESE PUFFS

Mrs. Ronald (Marilyn) Higgins

3 c. Bisquick	1 lb. "hot" sausage
1 lb. sharp Cheddar cheese (shredded)	

Brown sausage, drain well and crumble in small pieces. Mix with Bisquick and cheese and form into small balls. Bake in a 350 degree oven for 20 minutes. They are best served hot, but can be served either hot or cold.

DILLY WHEELS

Mrs. Ronald (Marilyn) Higgins

Take 1 slice white bread and trim crusts all around. Spread with cream cheese. Wrap the bread around a medium sized dill pickle, with cheese next to pickle. Roll tightly in waxed paper. Chill, and slice just before serving.

SPICED TEA

Marcia Lentz

2 c. sugar	1 1/2 c. orange juice (strained)
2 c. water	3/4 c. lemon juice
4 T. black tea	1 tsp. allspice
5 mint leaves	

Boil sugar and water for 5 minutes. Add the black tea and mint leaves. Cover and let stand 10 minutes. Add juices and allspice. Then add 4 quarts cold water. Cool and ice. Serves 12 or more.

SPICE TEA MIX

Marcia Lentz

3/4 c. instant tea	2 1/2 c. sugar
1 1/2 c. Tang	1/2 tsp. cloves
1 pkg. lemonade mix	1/2 tsp. cinnamon

Use 2 teaspoons to 1 cup boiling water.

FRIENDSHIP TEA

Mary Schwandt

3/4 c. instant tea	1 pkg. Wylers lemonade mix
2 c. sugar	2 tsp. cinnamon
2 1/2 c. Tang (lg. Tang - 18 oz.)	1 tsp. cloves

Mix all the above ingredients well. To serve, spoon 2 teaspoons in a cup. Fill cup with boiling water. Stir. Serve to a friend.

PARTY PUNCH

Mrs. Victor (Alvera) Bade

2 pkgs. raspberry Kool-Aid	2 sm. cans frozen lemonade
2 pkgs. cherry Kool-Aid	1 lg. can pineapple juice
3 1/2 c. sugar	6 qts. water

Combine the Kool-Aids, sugar, lemonade and pineapple juice; then add the water and chill. Serves 50.

GLUG (This is a nice drink for Christmas Holidays.)

Marcia Lentz

2 whole cardamon	1 qt. cranberry juice
6 whole allspice	1 c. white raisins
6 whole cloves	3/4 c. sugar
1 stick cinnamon	Sm. handful almonds

Combine spices and put in cheesecloth bag for easy removal. Place spices in cranberry juice and simmer for 10 minutes. Remove spices. Add 1 1/2 cups of port wine. Serve hot, a chafing dish works well. The almonds and raisins can be served as they will settle to the bottom of the mug.

HOT CRANBERRY PUNCH

Dorothy Maurstad

3 pt. cranberry juice cocktail 2 c. sugar
 2 c. orange juice 3 cinnamon sticks
 2 T. lemon juice 1 tsp. cloves

Combine all ingredients; bring to a boil. Simmer 1 to 2 minutes. Dilute with 2 quarts water. Serve hot. Yield: 16 servings.

PUNCH

Evelyn Hagemeyer

4 cans frozen lemonade 6 c. sugar or more
 8 pkgs. Kool-Aid (orange, Water (as directed)
 lemon or strawberry)

Makes 5 gallon. Serves 150. Ginger-ale may be added just before serving to give it extra pick-up.

PUNCH FOR 12

Leona Jackson

1/2 c. frozen lemonade 1/4 c. maraschino cherry juice
 1 c. unsweetened pineapple 1 c. apricot nectar
 juice (optional)
 2 (6 oz.) cans frozen orange 2 qts. ginger-ale
 juice

COCKTAIL PUNCH

Bertha Meints

2 (32 oz.) bottles cranberry 1 c. pineapple juice
 juice cocktail (chilled) 1/2 c. lemon juice
 2 c. orange juice 1/2 c. sugar

Mix above together. When ready to serve, add one 28 ounce bottle ginger-ale, and one tray ice cubes. Makes 15 cups or 30 (1/2 cup) servings.

HAPPY PUNCH

Janet (Spilker) Waltz

2 c. sugar 1 can (6 oz.) frozen lemonade
 1 pkg. cherry Kool-Aid concentrate
 (can use strawberry) 1 can frozen orange juice concen-
 1 pkg. orange trate
 Kool-Aid 1 qt. ginger-ale
 3 qts. water

Makes 1 gallon.

PEPPERNUITS

Frieda Rademacher

3 lbs. molasses <u>or</u> honey	1 tsp. cloves
1 lb. sugar	1/2 tsp. ginger
1/2 lb. lard <u>or</u> oleo	3 1/2 tsp. soda
4 tsp. cinnamon	4 1/2 lbs. flour

Put into stainless steel mixing bowl the molasses, sugar, lard, cinnamon, cloves and ginger. Place on stove and bring to a sharp heat. Take off the burner and stir in soda. Stir in flour and let stand overnight. Make into 1/2 inch rolls and slice. Place on cookie sheet, not too close together and bake in moderate oven (not hot).

CRUNCHY BUTTER TOFFEE

Norma (Lentz) Martin

1 c. sugar	1/4 c. water
1/2 tsp. salt	1/2 c. butter

Combine above ingredients and cook to light-crack stage (285°). Test by adding a few drops to water. They will form a pliable ribbon. Add 1/2 cup chopped walnuts. Pour onto well greased cookie sheet. Cool. Melt two 6 ounce packages semi-sweet chocolate. Spread half on top of candy, and sprinkle with 1/2 cup chopped nuts. Cool. Turn and repeat with remaining chocolate and nuts. When chocolate has cooled, break toffee in pieces with a wooden mallet or small household hammer. This recipe will make about 2 dozen pieces. Inside each piece is rich butter-nut toffee; outside is creamy chocolate flaked with walnuts. Just watch how quickly it will disappear.

TOFFEE

Marcia Lentz

1 c. pecans (chopped)	3/4 c. brown sugar
1/2 c. butter	1 pkg. sm. size chocolate chips

Spread nuts on bottom of 8 inch square pan. Boil butter and brown sugar 7 minutes, stirring constantly. Pour immediately over nuts and let stand one minute. Sprinkle chocolate chips on top and cover pan to let chocolate chips soften by keeping in heat. Spread chocolate chips evenly over top and refrigerate. When chocolate has hardened, break or cut into pieces. This is delicious, so I suggest that you double the recipe and boil only six minutes.

A little vinegar rubbed on the hands will remove the odor of onions or fish.

DATE ROLL

Johanna Schmidt

4 c. sugar	1 c. milk
1 pkg. dates	1 c. nuts
1 T. butter	1 tsp. vanilla

Cut dates fine with scissors and combine with milk and sugar and cook over low heat, stirring constantly, until soft ball stage. Then add butter, vanilla and nuts. Beat until creamy, then pour on a wet cloth and roll back and forth in to a roll.

DATE ROLL

Johanna Schmidt

1 pkg. dates (cut fine)	1 c. nutmeats
4 c. sugar	1 T. butter
1 c. milk	1 tsp. vanilla

Combine dates with sugar and milk and cook over low heat, stirring constantly, until soft ball stage. Then add butter, vanilla and nutmeats. Beat until creamy, then pour on a wet cloth and roll back and forth till it is a roll.

CREAMY QUICK FUDGE

Grace Bobien

1 c. (6 oz.) semi-sweet chocolate pieces	1 tsp. vanilla
1 box C & H powdered sugar	1/4 tsp. salt
6 T. evaporated milk (at room temperature)	1/4 c. butter <u>or</u> margarine (soft)
	1 c. pecan <u>or</u> walnut pieces

Melt chocolate pieces over hot water. Combine in mixing bowl powdered sugar, evaporated milk, vanilla and salt. Stir until smooth. Add melted chocolate, stir until blended. Stir in soft butter, mix in nuts. Spread in buttered 8 inch square pan, chill until firm, then cut in squares. Makes 1 1/2 pound of candy.

MILLION DOLLAR FUDGE

Mrs. Harlin Oltman

4 1/2 c. sugar	1 pt. Marshmallow Creme
1 can (13 oz.) evaporated milk	1 T. butter <u>or</u> margarine
1 lg. German sweet bar	Nuts
1 lg. Hershey bar	1 tsp. vanilla
2 pkgs. chocolate chips	

Mix sugar and milk in saucepan, and boil 5 minutes after it begins to boil. Stir all the time. Pour boiling mixture over chocolates and Marshmallow Creme, and butter. Stir until melted. Add nuts (as many as you wish) and vanilla. Pour into greased 11x17 inch pan.

FUDGE

Mrs. Norma Walker

- | | |
|--|------------------------|
| 1 (6 oz.) pkg. Nestle's semi-sweet chips | 1 can Eagle Brand milk |
| 1 (6 oz.) pkg. butterscotch morsels | 1 c. walnuts |
| | 1/2 tsp. vanilla |

Melt chocolate with milk; remove, and add walnuts and vanilla. Chill 1 hour. Place 1/2 cup walnut halves on bottom of buttered pan, add fudge. Top with walnuts and chill until firm. Cut in 1/2 inch slices.

EASY CHOCOLATE FUDGE

Mrs. Harlan (Erna) Huls

- | | |
|---|--------------------|
| 1 box chocolate pudding mix (not instant) | 1/2 c. canned milk |
| 1 c. white sugar | 1 T. butter |

Combine and bring to a boil over high heat, stirring constantly. Turn heat to low, and stir 3 minutes. Remove from fire, stir in 1 cup chopped nutmeats. Beat till it starts to set and drop by teaspoonsful on waxed paper or greased baking pan. For a variety, try using vanilla or butterscotch pudding instead of the chocolate.

CANDY

Norma Walker

- | | |
|---------------------|--------------------|
| 1 c. powdered sugar | 1 c. dates |
| 1 c. nuts | 1 c. peanut butter |

Mix and freeze in balls, and roll in melted almond bark.

HAWAIIAN FUDGE

Mrs. Sophia Wallman

- | | |
|---|---------------------------|
| 2 c. sugar | 3 T. light corn syrup |
| 1/2 c. cream | 1 T. butter |
| 2/3 c. crushed pineapple (well drained) | 1/2 c. nutmeats (chopped) |

Cook sugar, cream, crushed pineapple, butter and syrup to soft ball stage (238 degree F.), stirring often to prevent scorching. Then set pan to cool until a little more than lukewarm. Add nuts and beat hard until candy begins to sugar and is thick and creamy. Pour out quickly and spread on waxed paper. Score into pieces and break off when cold and set.

Home should be more than a filling station.

CRANBERRY ICE

Norma (Lentz) Martin

4 c. (1 lb. pkg.) fresh cranberries 2 c. sugar
 3 c. water Juice of 2 lemons or equivalent of Realemon

Cook cranberries in the water until they stop popping. Put through colander. Add sugar and stir until dissolved. Cool. Add lemon juice and place in freezer. Stir frequently. This fills a 9x9 inch pan, but I recommend doubling the recipe and using a 9x13 inch pan.

This is a family tradition with our family and we serve it at holiday dinners. We eat it with our meal, but could be used as a light dessert.

GRAHAM COOKIES

Hazel M. Richardson

4 c. graham crackers (crushed) 2 c. nuts
 5 c. miniature marshmallows (chopped)
 2 c. dates (chopped) 2 lg. cans Eagle Brand milk
 Blend well and drop by teaspoon into fine grated coconut. Roll in balls and let set for about a week, wrapped in foil. Very good Christmas cookie.

COFFEE COOKIES

Dorothy (Fletcher) Hertzell

2 c. brown sugar 2 c. raisins
 1 c. shortening 1 c. nuts
 2 eggs (unbeaten) 2 1/2 c. flour (more or less)
 1 c. cold coffee (liquid) 1 tsp. cinnamon
 1 tsp. soda dissolved in a little hot water 1 tsp. baking powder

Cream sugar and shortening. Add remaining ingredients. Dates can be substituted for variety. Drop by spoonful onto cookie sheet. If cookies spread out too much, add a bit more flour. Bake at 350° for 10 to 15 minutes. (Can be frosted with white frosting and decorated with 1/2 English walnuts.)

I ALWAYS USE THIS AT CHRISTMAS. IT MAKES A LARGE BATCH.

SPRINGERLE CHRISTMAS COOKIE

Marcia Lentz

1 lb. powdered sugar 1 tsp. baking powder
 4 fresh eggs Butter (size of an egg)
 1 lb. cake flour 1 T. anise seed or anise extract
 (or less) (to taste)

Continued Next Page.

SPRINGERLE CHRISTMAS COOKIE (Continued.)

Let stand overnight or cool in refrigerator until next day. Roll out 1/4 inch thick and cut in forms. Let stand overnight and bake in slow oven until golden or light brown.

CHRISTMAS COFFEE CREAMS

Mrs. Fred Kumpf

1/2 c. shortening	1/2 tsp. cinnamon
1/2 c. white sugar	1/2 tsp. soda
1/2 c. brown sugar	1/2 tsp. baking powder
1 egg (beaten)	1/4 tsp. ginger
1 1/2 c. flour	1/4 tsp. nutmeg
1/4 tsp. salt	

Add beaten egg to sugar and shortening. Beat hard. Sift together the remaining dry ingredients and add to egg mixture, alternating with 1/2 cup cold coffee (strong), 1/2 cup chopped nutmeats and vanilla. Bake in shallow pan at 365 dgrees for 25 minutes.

FROSTING:

Blend 1 tablespoon creamed butter, 2 tablespoons orange juice and rind, 1 teaspoon lemon juice and rind, and 1 cup powdered sugar.

CHRISTMAS FRUIT SALAD

Mrs. Sophia Wallman

2 pkgs. orange Jello	1 c. pineapple
1 c. hot water	1/2 c. mandarin oranges
1 1/2 c. orange juice	(cut in half)
1 pkg. Dream Whip	2 T. walnuts (cut up)
(prepared according to	1 T. maraschino cherries
directions)	(cut fine)

Mix Jello and hot water and stir until dissolved. Add orange juice and let set till just soft enough to whip. Add prepared Dream Whip slowly to beaten Jello; then add pineapple, mandarin oranges, walnuts and maraschino cherries. Chill. Decorate with orange slice in center of each serving before salad is set.

We may live without love,
We may live without books,
But civilized men
Cannot live without cooks.

CHRISTMAS FRUITCAKE

Mrs. Sophia Wallman

- | | |
|--|---|
| 1 c. sugar | 1/4 tsp. salt |
| 1/2 c. butter | 2 tsp. soda |
| 1 egg | 1/4 tsp. baking powder |
| 2 T. cooking wine | 1 c. nuts (chopped) |
| 1 1/2 c. unpeeled apples
(ground) | 1 c. candied citron fruits |
| 2 c. flour (reserve part of
this to flour fruits) | 1 c. white raisins |
| 1/4 tsp. cinnamon | 1/4 c. candied cherries (reserve
some for topping) |
| | Pecan halves |

Mix sugar, butter and eggs; add wine and apples. Sift flour, cinnamon, salt, soda, and baking powder. Stir into first ingredients, then fold in well floured fruit and nuts. Put in 4x9x4 inch pan, and decorate with reserved cherries and pecan halves before baking. Bake 1 hour or longer at about 325 degrees. This cake will freeze well.

HOLIDAY FRUITCAKE

Mrs. Carl Buhr

- | | |
|--|--|
| 2 1/2 c. flour (sifted) | 1 can (14 oz.) Eagle Brand
sweetened condensed milk |
| 1 tsp. soda | 2 c. (1 lb.) mixed candied fruit |
| 2 eggs (lightly beaten) | 1 c. walnuts |
| 2 2/3 c. (28 oz. jar) None
Such Mincemeat | (coarsely chopped) |

Butter a spring form or 9 inch tube pan. Line with wax paper and butter again. Sift flour and soda. Combine eggs, mincemeat, condensed milk, fruit and nuts. Fold in dry ingredients. Pour into pan. Bake in slow (300°) oven 2 hours or until center springs back when touched, and top is golden. Cool. Turn out. Remove paper.

NOTE: A 22 ounce can of raisin fruit filling pie mix can be substituted for the mincemeat.

SUPREME FRUITCAKE

Mrs. Emile Folkerts

- | | |
|----------------------|---|
| 1/2 c. butter | 1 c. white raisins |
| 1 c. sugar | 1/2 c. candied pineapple |
| 4 eggs | 1 c. candied cherries (red <u>or</u> green) |
| 2 c. flour | 1 c. glazed mixed fruit |
| 2 tsp. baking powder | 1 c. Brazil nuts |
| 1/2 tsp. salt | 1 c. hazel nuts <u>or</u> filberts |
| 1/2 tsp. cinnamon | 1 c. pecans |
| 1 c. dates (cut up) | 1 c. walnuts |

Continued Next Page.

SUPREME FRUITCAKE (Continued.)

Cream butter and sugar, add eggs, flour, baking powder, salt, and cinnamon. Add the fruits, and the whole nuts and pecans. Bake in foil lined loaf pans 4x8 inches. This recipe makes 2 fruitcakes. Bake in 275° oven 1 1/2 hours.

WHITE CHRISTMAS PIE

Karen Spilker

1 envelope unflavored gelatin	1 1/2 c. milk
1/4 c. cold water	3/4 tsp. vanilla
1/2 c. sugar	1/4 tsp. almond extract
4 T. flour	1/2 c. cream (whipped)
1/2 tsp. salt	1 1/2 c. coconut

Soften gelatin in water. In saucepan mix sugar, flour, salt, gradually adding milk. Cook over low heat, stirring constantly until it boils, boiling for 1 minute. Remove from heat and add gelatin, mix and cool. When mixture is partially set, beat with rotary beater until smooth. Blend in vanilla and almond extract. Fold in whipped cream and meringue (recipe on bottom). Carefully add 1 cup of coconut. Pour into cooled, baked pie shell. Sprinkle top with 1/2 cup of coconut (may use colored coconut). Chill for several hours.

MERINGUE:

Beat until frothy 3 egg whites (1/2 cup) and 1/4 teaspoon cream tartar. Gradually add 1/2 cup sugar. Beat until stiff and glossy.

CARAMEL POPCORN

Mrs. Melvin (Gussie) Van Laningham

8 qts. popcorn	Salt
2 sticks margarine	1 tsp. vanilla
2 c. brown sugar	1/2 c. light syrup

Boil 5 minutes, stirring constantly. Do not boil too much. Remove from heat and add 1/2 teaspoon soda. Pour over popcorn and stir. Put in oven one hour at 200 degrees. Stir periodically.

BREADS - SANDWICH FILLINGS





BREADS - SANDWICH FILLINGS

QUICK BREAD MIX

Mrs. Harlen Buckmeier

8 c. all-purpose flour (sifted)	4 T. baking powder
1 c. dry milk	3 tsp. cream of tartar
2 tsp. salt	1 1/2 c. shortening

Measure all the ingredients. Sift the flour, milk, salt, baking powder, cream of tartar into a large bowl. Blend the shortening into the dry ingredients with the pastry blender till mixture resembles corn meal. This recipe makes approximately 10 cups of mix. Measure out amounts that fit your family's needs. Take care not to pack the mix into the measuring cup. Cover tightly and store in refrigerator. It keeps approximately 6 weeks without deterioration.

BAKING POWDER BISCUITS

Mrs. Harlen Buckmeier

Oven 425°. Time 15 - 18 minutes.

2 c. quick bread mix	1/2 c. water <u>or</u> milk
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Place the mix in a 2 quart bowl, add water or milk all at once. Stir vigorously until all the dry ingredients are dampened. Roll out to a thickness of about 1/2 inch, cut and place on ungreased baking sheet.

I use a large bowl that I can pat out the dough and cut them right in the bowl, this saves getting the pastry sheet out. These biscuits are real good and the mix keeps well.

BANANA BREAD

Bertha Meints

1/3 c. shortening	1/2 tsp. salt
1/2 c. sugar	1/4 tsp. soda
2 eggs	1 c. banana (mashed)
1 3/4 c. flour	1/2 c. nuts (chopped)
2 tsp. baking powder	

Beat shortening, sugar, eggs together. Sift flour, baking powder, salt and soda. Add the dry ingredients alternately with mashed bananas. Then add nuts. Pour into greased loaf pan 5x9 inch and bake 1 hour in 325° oven.

Rub butter on both sides of scissors before cutting marshmallows.

BANANA BREAD

Mrs. Frank Andreesen

1 c. sugar	1 tsp. soda
1/4 c. butter	1/4 tsp. salt
1 egg	3 bananas
1 1/2 c. flour	(crushed)

Combine all ingredients and bake in loaf pan for 45 minutes at 350 degrees.

BANANA NUT BREAD

Dorothy (Fletcher) Hertzell

1 egg	3/4 c. sugar
2/3 c. banana (mashed)	1/2 tsp. baking powder
1/4 c. shortening (melted)	1 tsp. soda
3 T. sour milk	1/4 tsp. salt
2 c. flour	1/2 c. nuts

Beat the egg and add banana, shortening and sour milk. Sift dry ingredients and add to egg mixture. Blend in nuts. Bake at 350° for 1 hour. FREEZES WELL.

BANANA NUT BREAD

Marcia Lentz

2 bananas (mashed)	1/2 tsp. baking powder
1 c. sugar	2 c. flour
2 eggs	1/2 c. butter
1/4 tsp. salt	(melted)
5 T. milk	1/2 c. nuts
1/2 tsp. soda	1/2 tsp. vanilla

Mix in order given. Bake in slow oven 325 - 350°, 1 hour or until done. Usually more. Yield 1 loaf.

BUTTER DIPS

1/3 c. butter (for pan)	1 1/2 tsp. salt
2 1/4 c. flour	1 c. milk
1 T. sugar	(No shortening in dough)
3 1/2 tsp. baking powder	

Heat oven 450 degrees and melt butter in oblong pan. Remove from oven. Sift dry ingredients into bowl. Add milk and stir slowly with fork until dough clings together - about 30 strokes. Turn out on well floured board. Knead lightly 10 times. Roll out into rectangle 1/2 inch thick about 12x8 inches. Cut in half lengthwise, then cut crosswise into 16 strips. Dip each strip on both sides in melted butter. Place close together in two rows. Bake 15 to 20 minutes or until golden brown. Serve hot.

CORN MEAL SPOON BREAD

Louise Carstens

3/4 c. yellow corn meal	2 c. milk
1 T. sugar	1/2 stick butter
1/2 tsp. salt	4 eggs (separated)

Combine corn meal, sugar and salt. Add milk and butter and heat mixture to boiling point. Keep stirring until thick and remove from heat. Beat the egg yolks. Remove 1/3 cup hot mixture and stir into the corn meal mixture, 1 tablespoon at a time. Cool until lukewarm. Beat egg whites until stiff peaks form. Fold corn meal mixture into egg whites and pour into lightly oiled 1 1/2 quart casserole. Bake at preheated 375° oven for 40 minutes. Serve immediately. Makes 6 to 8 servings.

CRANBERRY BREAD

Mrs. Albert (Elsie Goes) Kleman

4 c. flour	4 T. butter (melted)
1 tsp. salt	1 c. orange juice
3 tsp. baking powder	4 T. hot water
1 tsp. soda	2 c. cranberries (cut in half)
2 c. sugar	1 c. nutmeats
2 eggs (well beaten)	Rind of 2 oranges (grated)

Mix dry ingredients and add to the rest. Pour into 2 loaf pans. Bake 1 hour at 350° oven. Remove from pans, cool partially, wrap in wax paper and put in refrigerator. Let set 24 hours before using. This freezes well.

DATE NUT BREAD

Lillie Helmke

1 1/2 c. dates	1 egg
(cut fine <u>or</u> ground)	2 3/4 c. flour
1 1/2 c. boiling water	1 tsp. soda
2 T. butter <u>or</u> shortening	1 tsp. cream of tartar
1 1/2 c. sugar	1 c. nuts
1 tsp. salt	1 tsp. vanilla

Pour boiling water over the dates. Add shortening, sugar and salt and let cool. Sift flour once, measure; add soda and cream of tartar and sift together. When the date mixture is cool add well beaten egg. Combine flour with date mixture. Beat well. Add nuts and vanilla. Pour into 2 well greased loaf pans and bake at 350° for one hour or until done.

DATE NUT BREAD

Mrs. Frank Andreesen

1 c. dates (cut up)
 1 c. hot water
 2 c. flour
 1 tsp. soda
 1/4 tsp. salt

1 c. sugar
 1 tsp. baking powder
 1 egg
 1 c. nuts
 (chopped)

Combine dates and hot water with 1 teaspoon soda and let stand until cool. Mix other ingredients and add to the date mixture. Bake in loaf pan at 350 degrees for 1 hour. VERY GOOD.

MAPLE NUT LOAF

Mrs. Minnie Huls

2 1/2 c. flour (sifted)
 1 c. sugar
 1 T. baking powder
 1/2 tsp. salt

1 egg (well beaten)
 1 c. milk
 3/4 tsp. maple flavoring
 1 c. walnuts (coarsely chopped)

Sift flour, sugar, baking powder and salt together in a bowl. Add egg, milk and flavoring. Stir in walnuts. Pour into well greased 9x5x3 inch loaf pan. Let stand 20 minutes before baking. Temperature 350°. Time: 50 to 55 minutes.

PUMPKIN BREAD

Evelyn Hagemeyer

3 c. sugar
 3 2/3 c. flour
 1 c. oil
 4 eggs
 2 tsp. soda

1 tsp. cinnamon
 1 tsp. nutmeg
 1 tsp. salt
 2 c. pumpkin
 1/3 c. water

Combine the above ingredients together. Pour into loaf pans and bake 1 1/2 hour in a 350 degree oven.

RHUBARB BREAD

Mrs. Claus Janssen

1 1/2 c. brown sugar
 (packed)
 2/3 c. liquid shortening
 1 egg
 1 c. sour milk
 1 tsp. salt

1 tsp. soda
 1 1/2 c. rhubarb
 1 tsp. vanilla
 2 1/2 c. flour
 1/2 c. nuts

TOPPING:

1/2 c. sugar

1 T. butter

Continued Next Page.

RHUBARB BREAD (Continued.)

Cut rhubarb as for cooking, chop fine. Do not cook. Mix in order given. Do not overbake. Mix and sprinkle topping over bread. Makes 2 loaves. Bake 40 minutes 325°.

ZUCCHINI BREAD

Evelyn Roehr

2 c. sugar	1 tsp. soda
3 lg. eggs	1 tsp. baking powder
1 c. oil	2 c. zucchini (peeled)
1 tsp. salt	2 tsp. vanilla
3 c. flour	3 tsp. cinnamon

Beat sugar and eggs until creamy and add the oil. Add the dry ingredients and last add the zucchini that has been chopped medium to fine. The food chopper works fine. Pour into 2 (5x9 inch) greased bread pans. Bake at 350° for 1 hour. If you use glass pan bake at 325°. You may add raisins and nuts.

BRAN MUFFINS

Eleanor Hofeling

1 (15 oz.) pkg. raisin bran	1 c. shortening (melted)
5 c. flour	3 c. sugar
5 tsp. soda	4 eggs (beaten)
2 tsp. salt	1 qt. buttermilk

Mix raisin bran, flour, soda and salt. Cream shortening and sugar and then add eggs and buttermilk. Mix well and add dry ingredients. This keeps well in the refrigerator for 6 weeks. Bake in muffin pans for 20 minutes at 400 degrees.

7 WEEK BRAN MUFFINS

Mrs. Fred Waltke - Mrs. Floyd Schmidt

2 c. Nabisco 100% Bran	2 1/2 c. sugar
4 c. Kellogg All-bran	1 qt. buttermilk
2 c. boiling water	5 c. flour
4 eggs	5 tsp. soda
(well beaten)	1 tsp. salt
1 c. liquid shortening	1 1/2 c. raisins (optional)

Mix brans together and add boiling water and let stand. Mix eggs, shortening, sugar and buttermilk. Add to bran mixture. Sift dry ingredients together and add to bran mixture. Stir until combined. Add raisins, if desired. Put into covered jars and refrigerate. Dip as needed into muffin tins. Bake in 400 degree oven for 20 to 25 minutes. Batter will keep 7 weeks refrigerated. Raisins tend to get mushy if mixed at original time. They can be added at baking time.

SEVEN WEEK MUFFINS

Mrs. Tom Damrow - Marcia Lentz

Cream:

1 1/2 c. sugar less 1 T. 1/2 c. vegetable oil plus 1 T.

Add to above:

2 eggs (well beaten) 2 c. Kellogg All-bran cereal

2 c. buttermilk

Sift together and add to creamed mixture:

2 1/2 c. flour 1/2 tsp. salt

2 1/2 tsp. soda

Pour 1 cup boiling water over 1 cup Nabisco Bran, let stand 5 minutes then fold into all above ingredients.

Batter will keep seven weeks in a tight container in refrigerator. Bake as desired. Use as you need but do not stir, just dip out into muffin tins and bake for 15 to 18 minutes at 400 degrees.

These are delicious and so handy. Makes 50 muffins.

BREAKFAST CAKE

LaVerna (Miller) Frerichs - Alvera (Wallman) Bade

1 pkg. yellow cake mix 3/4 c. water

1 pkg. INSTANT vanilla pudding 1 tsp. butter extract

4 eggs 1 tsp. vanilla

3/4 c. oil

Combine:

1/4 c. sugar 1 c. nuts

1 T. cinnamon (fine chopped)

Combine cake mix, extracts, pudding mix, oil and water. Add eggs one at a time, beat after each one. Then beat for 8 minutes on high speed. Sprinkle layer of sugar-cinnamon mixture in bottom of greased angel food or Bundt pan. Put layer of cake mix then sprinkle sugar-cinnamon mixture and rest of cake mix. Finish with sugar-cinnamon mixture. Bake at 350° for 45 minutes. Remove cake from pan and cover with glaze while still warm.

GLAZE:

One cup powdered sugar, 3 tablespoons milk and 1/2 teaspoon butter extract.

Worry, like a rocking chair, will give you something to do, but it won't get you anywhere.

COFFEE CAKE

Mrs. Virgil Daubendick

1 1/2 c. flour	1/4 c. shortening
3 tsp. baking powder	1 egg
1/2 tsp. salt	1/2 c. milk
3/4 c. sugar	1 tsp. vanilla

STREUSEL:

1 1/2 c. brown sugar	1 tsp. cinnamon
2 T. flour	2 T. butter

Sift flour, baking powder, salt and sugar. Blend in shortening. Combine well beaten egg, milk and vanilla. Add to flour, shortening mixture. Pour 1/2 batter into pan 7 1/2 x 7 1/2 x 1 3/4 inch. Sprinkle with 1/2 streusel mix, then other half of batter and cover with remaining streusel. Bake at 375 degrees for 45 to 50 minutes. For streusel mix flour, sugar and cinnamon. Blend in butter and stir in 1/2 cup nuts, if desired.

HAWAIIAN COFFEE CAKE

Recka Siefkes

1 1/2 c. flour	1 c. crushed pineapple
2 1/2 tsp. baking powder	1 egg (beaten)
1/2 tsp. salt	1/4 c. melted shortening
1/2 c. sugar	(cooled)

TOPPING:

1/2 c. coconut	2 T. flour
1/2 c. brown sugar	2 T. butter

Sift together dry ingredients. Add pineapple to this mixture until pineapple is coated with flour mixture. Then combine egg and melted shortening. Add a little at a time. Pour into greased 6x10 inch pan, top with mixture of coconut, sugar, flour and butter sprinkled over. Bake 25 minutes at 400°.

QUICK COFFEE CAKE ("Very Good")

Dorothy (Fletcher) Hertzell

TOPPING:

3 T. flour	1/4 c. sugar
1/2 tsp. cinnamon	2 T. butter

Mix and set aside while making batter.

BATTER:

1 1/2 c. flour	1/4 c. shortening
2 1/2 tsp. baking powder	1 egg
1/4 tsp. salt	1/2 c. milk
3/4 c. sugar	Continued Next Page.

QUICK COFFEE CAKE (Continued.)

Sift flour and measure. Add baking powder, salt, sugar, cut in shortening. Beat egg well and combine with milk. Make a well in flour mixture and pour in milk and egg all at once. Stir until just mixed. Sprinkle topping on batter and bake at 375° for 15 to 20 minutes.

THIS HAS BEEN A FAVORITE FOR THE PAST 25 YEARS BECAUSE IT IS SO FAST AND EASY TO MAKE.

ALL BRAN BREAD

Lillie Helmke

1 c. all-bran	1/3 c. shortening (melted)
2 c. hot water	1 c. lukewarm water
(pour over bran)	1 tsp. sugar
1 T. sugar	2 pkgs. yeast
1 T. salt	Flour (as needed)

Add 1 tablespoon sugar, salt and melted shortening to bran mixture. Combine lukewarm water, sugar and yeast; let stand 5 minutes. When bran mixture is lukewarm combine 2 mixtures. Add flour until stiff. Knead for 5 minutes. Put in greased bowl and let rise until double in bulk and knead again for 5 minutes. Return to greased bowl and let rise again. Divide dough and make into 3 or 4 loaves. Put in greased loaf pans. Let rise until double and bake in 375° oven for 45 minutes if glass is used. For metal pans bake at 400°.

ALL-BRAN BREAD

Evelyn (Schuster) Hagemeyer

1 c. all-bran breakfast cereal	4 tsp. salt
2 1/2 c. hot water	2 T. dry yeast dissolved in
1/3 c. lard	1 c. warm water <u>and</u> 1/2 tsp.
2 T. sugar	sugar

Dissolve yeast in warm water and sugar. Let stand 5 minutes. Pour the above into the yeast water. Add enough flour to make a firm dough. Knead. Let rise in warm place for 45 minutes. Knead, let rise again. Then form into loaves. Let rise 45 minutes. Bake 45 minutes, at 425° oven temperature or until golden brown. Bake in 4 tall juice cans.

Life is not a cup to be drained, but a measure to be filled.

BUTTERMILK BREAD

Evelyn Roehr

1 c. buttermilk	1 c. warm water
3 T. sugar	1 pkg. yeast
2 1/2 tsp. salt	5 3/4 c. flour (more <u>or</u> less)
1/3 c. shortening	1/4 tsp. soda

Heat to lukewarm the buttermilk, sugar, salt and shortening. Dissolve yeast in warm water and let stand about 3 to 5 minutes. Combine both mixtures. Put soda in first addition of flour. Add flour until stiff. Knead for 5 minutes. Put in greased bowl and let rise until double in size and knead again for 5 minutes. Put in greased bowl again and let rise. Then divide dough and make into 2 or 3 loaves. Put into greased loaf pans and let rise until double and bake in 350° oven for 35 to 45 minutes or until golden brown. If baked in glass pans lower heat to 325°.

DINNER ROLLS

Mrs. Sophia Wallman

2 c. scalded milk (cooled to lukewarm)	2 cakes compressed yeast
1/2 c. sugar	2 eggs (beaten)
1 tsp. salt	1/2 c. shortening
	7 to 7 1/2 c. flour

Mix together the milk, sugar and salt. Crumble into mixture the yeast and stir until yeast is dissolved. Stir in eggs and shortening. Then mix in first with spoon, then by hand the flour. Do not make too stiff a dough. Let rise about 1 hour. Knead down and let rise again. Make into rolls and bake when raised, about 20 minutes or longer. Bake at 350 degrees. Brush with butter when done. These will freeze nicely when wrapped in foil, lined with waxed paper ready to be warmed in oven when served.

EASY OATMEAL BREAD (A good recipe for the cook who has never baked bread.)

3/4 c. boiling water	1 pkg. active dry yeast
1/2 c. rolled oats (do not use instant)	1/4 c. warm water (not hot 110-115°)
3 T. shortening (soft)	1 egg
1/4 c. light molasses	2 3/4 c. flour
2 tsp. salt	

In large bowl combine boiling water, rolled oats, shortening, molasses and salt. Cool to lukewarm. Dissolve yeast in warm water. Do not sift flour. Add yeast, egg and half

Continued Next Page.

EASY OATMEAL BREAD (Continued.)

the flour to lukewarm mixture. Beat 2 minutes, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Spread batter evenly in greased loaf pan. Batter will be sticky. Smooth out top of loaf by flouring hand and patting into shape. Let rise in warm place 85° about 1 1/2 hours. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Bake at 375 degrees for 50 to 55 minutes. To test loaf, tap the top crust; it should sound hollow. Crust will be dark brown. Immediately remove from pan. Place on cooling rack or across bread pans. Brush top with melted butter or shortening. Do not place in direct draft. Cool before cutting. YIELD: 1 loaf. IT IS NOT A GOOD IDEA TO DOUBLE THIS RECIPE - MAKE TWO LOAVES BY USING TWO SEPARATE BOWLS. This freezes well - either whole loaf or cut first for removal of a few slices at a time.

SUBSTITUTE:

Anadama Bread - Use yellow corn meal in place of rolled oats. Sprinkle dough in pan with a little corn meal and salt before baking.

ICEBOX ROLLS

Mrs. Willie Williams

1 pkg. dry yeast	1 egg (well beaten)
1/4 c. lukewarm water	1 tsp. salt
1/2 c. sugar	2 T. butter
2 c. lukewarm water	6 c. flour

Mix sugar, egg, salt and water. Add the yeast dissolved in 1/4 cup water and melted butter. Mix in flour until dough is soft but not sticky. DO NOT use too much flour. Knead for 5 minutes. Let rise until double in bulk. Punch down, grease top, cover and refrigerate until chilled. When ready to use, make out rolls and let rise until double in size. Do not hurry the rising process. Bake at 375° until brown, about 25 minutes. Makes about 2 dozen rolls. Can be kept in refrigerator for 3 days and used as needed. Makes good sweet rolls. This is from my aunt and is a favorite in our family.

NO-KNEAD CRESCENT ROLLS

Mrs. Fred (Cathryn) McCarty

1 c. milk (scalded)	1 1/2 pkg. dry yeast
1/2 c. sugar	1/2 c. cold water
1/2 c. safflower oil <u>or</u> other	3 eggs
liquid shortening	(well beaten)
1 tsp. salt	5 c. flour

Add sugar, oil, salt and cold water to scalded milk. Mix in the well-beaten eggs and dry yeast. Gradually add the flour mixing well. No kneading is necessary. Can be mixed with electric mixer, if desired. Cover the bowl with waxed paper and a towel. Let rise until double in size. Divide into 3 equal parts. Roll into circles about 1/2 inch thick. Use a floured board. Cut each circle into quarters and then each quarter into thirds. Begin at the large end and roll into crescents. Place on greased baking sheet and let rise until doubled in size. Bake in 375 degree oven for 13 to 14 minutes or until golden brown. Butter tops while warm. Makes three dozen. This dough also makes delicious cinnamon rolls.

PARKER HOUSE ROLLS

Lela Nispel

2 T. shortening	2 cakes yeast
2 T. margarine	1/4 c. lukewarm water
1/2 c. sugar	1 tsp. sugar
2 tsp. salt	2 eggs (well beaten)
2 c. milk (scalded)	4 c. flour

Combine salt and scalded milk and cool until lukewarm. Soften the yeast in water with sugar. Add yeast to milk and add eggs. Stir in the flour and beat thoroughly. Add more flour if necessary to make a soft but not sticky dough. Cover with cloth and put in warm place to rise, about 45 minutes. Knead to expell gas and let rise again 25 minutes or longer. Roll or pat dough to 1/2 inch thickness. Cut with cookie cutter. With blunt edge of table knife make a crease slightly to one side nearly through the dough. Brush with butter or margarine. Fold widest side over other side and press along edges with finger. Brush top of rolls with butter or margarine. Let rise again until light. Bake at 400 degrees for 12 or 15 minutes.

Packaged yeast will stay fresh in the freezer long after marked date.

REFRIGERATOR DOUGH

Frieda Rademacher

1/2 c. lard	1 pkg. yeast
1/2 c. sugar	1/2 c. warm water
1 tsp. salt	1 tsp. sugar
3/4 c. boiling water	Flour (as needed)
1 c. cold milk	

In a large mixing bowl put lard, sugar and salt. Pour in boiling water. Stir to dissolve sugar and salt and to soften lard. Add cold milk and set aside. Mix 1 package yeast in warm water. Add sugar, and dissolve, and add to first part of recipe. Add flour and knead till light and elastic. Put in greased bowl, cover, and let rise about 1 hour. Then knead down and place covered dough in refrigerator until ready to make buns or shape to make any other roll. Let rise till double (several hours). Bake 20 minutes at 375°. Dough keeps up to ten days. Makes 20 buns.

SWEET ROLLS

Erna (Meyer) Huls

1 pkg. dry yeast	1/4 c. sugar
1 tsp. sugar	1 tsp. salt
1/4 c. warm water	1 egg
1 c. milk (scalded)	(beaten)
1/4 c. shortening	3 1/2 c. flour

Dissolve yeast and sugar in warm water. Add shortening, sugar and salt to scalded milk. Stir until dissolved and cool. Add 1 cup of the flour, beat well. Add beaten egg and 1/2 cup flour. Mix well. Add yeast and remaining flour. Stir well. Let raise, punch down and rise again. Make into bread, cinnamon rolls or twists.

TOPPING:

Mix 1/4 cup flour, 1/4 cup brown sugar, 1/4 cup margarine and 1/4 cup honey; 1/2 cup if desired. Place topping in bottom of 9x12 inch cake pan and place rolls on top. Let rise until double in size. Bake in 375° oven for 20 to 25 minutes. Do not overbake. These freeze well. Can be partially baked and then frozen and baking completed for hot rolls.

He who walks with God will never be late
to his spiritual meals.

YEAST BREAD-BASIC ROLL DOUGH

Mary Hagemeyer

1 1/3 c. milk	2 pkgs. active dry yeast <u>or</u>
1/3 c. sugar	2 cakes compressed yeast
1 1/2 tsp. salt	2 eggs
1/2 c. shortening	7 c. (about) all-purpose flour
1/2 c. warm water	(sifted)

Combine milk, sugar, salt and shortening in saucepan. Heat until bubbles appear around the edge; cool to lukewarm. Measure warm water into large mixing bowl; sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk mixture and eggs. Add 4 cups flour; beat until smooth. Add enough remaining flour to make a stiff dough. Turn out onto floured board. Knead about 5 minutes or until dough is smooth and elastic. Put dough in greased bowl; turn over to bring greased side up; cover with damp towel. Let rise in warm place (85° F.), free from draft, about 1 1/2 hours or until doubled in bulk. Punch dough down; let rise about 30 minutes or until almost double. Punch dough down; turn out onto board; knead to distribute air bubbles. Divide and shape as desired. This makes delicious dough for cinnamon rolls. Cover; let rise about 20 minutes or until double in bulk. Bake at 400° F. for 15 to 20 minutes.

GLAZED DOUGHNUTS

Mrs. Herman Waltke

1 1/2 c. milk (scalded)	1/3 c. butter
2 cakes of yeast	2 eggs (beaten)
1 c. potatoes (mashed)	1 tsp. salt
1/2 c. sugar	7 c. flour

Cook milk to lukewarm. Add yeast, potatoes, sugar, butter, eggs, salt and flour. Place in bowl. Knead once. Let rise again. Roll out 1/2 inch thick. Cut and let rise to double in size. Fry in hot fat.

GLAZE FOR DOUGHNUTS:

1 lb. powdered sugar	1 T. sweet cream
1 T. cornstarch	1 tsp. vanilla
1 pinch of salt	Enough warm water to make thick liquid

The way we are facing has a lot to do with our destination.

SPUDNUTS

Mrs. Henry Pieper

1 3/4 c. milk	2 eggs (beaten)
1/2 c. shortening	1/2 tsp. vanilla
1/2 c. sugar	6 1/2 to 7 c. flour
1/2 c. potatoes (mashed)	(sifted)
1 pkg. active dry yeast	1 tsp. baking powder
1/2 c. warm water	2 tsp. salt

Scald milk; stir in shortening, sugar and mashed potatoes. Cool to lukewarm (90°). Blend well. Sprinkle yeast over warm water and stir until yeast is dissolved. Add to lukewarm mixture. Stir in beaten eggs and vanilla. Sift 6 1/2 cups flour with baking powder and salt. Add mixture to the lukewarm mixture. Mix well after each addition. Add another 1/2 cup flour if needed. Turn into a greased container; cover, let rise until double in bulk, about 1 1/2 hours. On a well-floured board, roll out dough to 1/2 inch thickness. Cut with floured doughnut cutter, save centers to make pecan rolls. Place cut doughnuts on waxed paper; cover with a cloth and let rise until double in bulk. Fry doughnuts a few at a time in oil or melted shortening heated to 375°. Drain on absorbent paper. Shake a few doughnuts at a time in a bag containing sugar. Or spread with thin glaze made from confectioners' sugar and milk. Makes about 4 dozen.

GINGERBREAD PUFFINS

Norma Hiatt

2 eggs (well beaten)	1/2 c. molasses
1 c. sugar	1/2 c. oleo
2 c. flour	1/2 tsp. salt
1 tsp. soda	1 tsp. ginger
1/2 tsp. nutmeg	1/2 tsp. cinnamon
1 c. boiling water	

Beat sugar and oleo until creamy. Add eggs. Sift together flour, soda, nutmeg, ginger, cinnamon and salt. Add boiling water and molasses alternately with the flour mixture. Bake in muffin pan, using paper liners if desired. Bake 350°, 20 - 30 minutes. Makes 2 dozen.

BUTTERMILK WAFFLES

Ida Darnauer

1 3/4 c. all-purpose flour	2 c. buttermilk
1 tsp. double-acting baking powder	1/3 c. salad oil
1 tsp. soda	2 eggs
1/2 tsp. salt	Maple-blended syrup

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BUTTERMILK WAFFLES (Continued.)

About 30 minutes before serving: preheat waffle baker as manufacturer directs. In large bowl, with wire whisk or fork, mix first 4 ingredients; add buttermilk, salad oil and eggs; beat until well blended. When waffle baker is ready to use, pour batter into center of lower half until it spreads to about 1 inch from edges. Cover and bake as manufacturer directs. When waffle is done, serve at once with syrup. Makes about 4 servings.

HONEY BUTTER

Mrs. Eugene (Caroline) Bargman

1 c. honey

3/4 c. butter or margarine
(softened)

Add honey gradually to butter or margarine. Keep beating until the mixture is blended and fluffy like whipped cream. Electric mixer works fine.

BARBEQUED HAMBURGERS FOR 50

Evelyn Hagemeier (Mrs. Harvey)

8 lbs. lean ground beef

1/2 c. brown sugar

2 T. salt

2 T. prepared mustard

1 1/2 c. onion (chopped)

1/2 c. vinegar

1 1/2 c. celery (chopped)

2 qts. tomato sauce or puree

1/2 c. shortening

Brown ground beef to which salt has been added. Set aside. Saute' onion and celery in shortening in large kettle, add brown sugar, mustard, vinegar and tomato sauce and bring to simmer over medium heat; add browned beef and simmer 20 minutes. Serve on buns.

BEANBURGER

Mrs. Virgil Daubendick

1/2 lbs. ground beef

1/2 tsp. salt

1 T. butter

1/3 c. onion

1/8 tsp. pepper

(chopped)

1/2 c. catsup

1 can pork & beans (1 lb.)

Brown meat in butter in a large skillet and add pepper, salt and onion. Cook slowly until well done. Add pork and beans and catsup and reheat.

To make canned green beans taste like fresh
add 1 teaspoon sugar.

CHEESE SANDWICH SPREAD

Gertrude Warren

1 lb. American cheese 6 to 8 sweet pickles
Sm. jar pimienta

Put all ingredients through food chopper and add enough mayonnaise to make a good spread.

EGG SALAD SPREAD

Norma (Lentz) Martin

This is a large recipe for a group meeting.

6 doz. eggs Salt
4 lbs. ground or grated Pepper
American or Old English Sugar
cheese (to taste)

Miracle Whip

For:

3 doz. eggs ----- Use: 2 lbs. cheese
1 1/2 doz. eggs ----- 1 lb. cheese
9 eggs ----- 1/2 lb. cheese

Boil eggs for 10 minutes. Start them in cold water and then pour cold water on them immediately. This keeps the yolks from turning dark. Grind the eggs and add ground or grated American or Old English cheese. (Old English is best if you can find it.) Mix with Miracle Whip, salt, pepper and sugar to taste. Do not make the mixture too runny.

5 MINUTE HAMBURGER SANDWICH (Open Face)

Grace Bobien (Raatz)

1/2 lb. hamburger 4 slices bread
1/2 tsp. salt Prepared mustard
1/8 tsp. pepper

Combine hamburger with salt and pepper; mix well. Toast bread on one side. Spread mustard on untoasted side. Cover each slice with raw hamburger mixture. Place on broiler rack, allowing 3 inches between meat and broiler. Broil 5 minutes. Makes 4 servings. A good light fast lunch or snack.

HAM SALAD (Serves 100)

Evelyn Hagemeyer (Mrs. Harvey)

5 lbs. minced ham (ground) 1 c. sugar
2 pts. sweet pickle relish 2 c. salad dressing

Mix all ingredients together. This should be enough for 100 sandwiches or more.

HOT CHICKEN SANDWICH

Mary Deitemeyer (Mrs. Harold)

- | | |
|--|-------------------------------------|
| 3 English muffin halves
(toasted) | 1/4 c. mayonnaise |
| 3 pineapple slices | 1/4 c. Cheddar cheese
(shredded) |
| 1 can (5 oz.) boned chicken
or turkey | 1 tsp. pineapple juice |
| 1 T. green onion (thinly sliced) | |

On each toasted muffin half, place a slice of pineapple (which has been thoroughly drained). Top each pineapple slice with an equal amount of the chicken (chicken should be minced up a bit). Top the chicken with the sliced green onion. Mix together the mayonnaise, cheese and pineapple juice, and top each with this mixture. Broil (not too close to the broiler) until the mixture is heated through and the cheese is bubbly. Watch it, it burns easily!

NOTE: I often make four sandwiches from this recipe - just use 4 English muffin halves and 4 pineapple slices, and divide the mixture up accordingly. Also - thick orange slices and 1 tablespoon orange rind (grated) may be substituted for the pineapple slices and the pineapple juice.

HOT TUNA SANDWICHES

Lela Nispel (Mrs. Edgar)

- | | |
|-------------------------------|-----------------------------|
| 1 can tuna (drained) | 4 T. sweet pickle (chopped) |
| 1 c. Velveeta cheese (cut up) | 2 T. green olives (stuffed) |
| 3 eggs (hard cooked) | 1/2 c. mayonnaise |
| 2 T. onion | Coney buns |

Fill hot dog buns very full. Wrap individually in pieces of foil. Heat on a cookie sheet for 30 minutes at 250°. Makes 5 or 6 buns. (You can freeze part of them and heat them at another time.)

PIZZA BURGER

Mrs. Melvin Winkle

- | | |
|------------------------|--------------------|
| 1 lb. hamburger | 1 can tomato soup |
| 1 c. onion (chopped) | 1/2 c. salad oil |
| 1 c. cheese (grated) | 1 tsp. garlic salt |
| 1 c. Mozzarella cheese | 1/2 tsp. oregano |

Fry the hamburger and combine the remaining ingredients. Put on French bread and broil.

When scalding a chicken add 1 tsp. soda and the feathers will come off easier and the flesh will be clean.

PIZZA BURGERS

Frieda Steinkamp

1 lb. ground beef	1/4 tsp. oregano
1 sm. onion (chopped)	1/2 lb. American cheese
1 can (8 oz.) pizza sauce	(grated)
1 sm. can mushroom (opt.)	Salt <u>and</u> pepper (to taste)
1/4 tsp. garlic salt	Hamburger buns <u>or</u> English muffins

Saute' ground beef and onion until brown. Add mushrooms, spices and pizza sauce. Cool before adding the cheese. Spread on halves of hamburger buns or English muffins. Place under broiler until cheese is bubbly and edges of buns are toasted. These also refrigerate and freeze well.

WIENER BURGERS

Mrs. Carl Buhr

Have you ever found yourself with the combination of wieners and hamburger buns? To solve, slash wieners every 1/4 inch; cut almost, but not completely through. Cook in water until wieners curl or touch end to end as a doughnut. Place each wiener in warmed hamburger bun that has been spread with butter and a little mustard. Fill "wiener circles" with favorite relish or even sauerkraut. Ideal when you are out of hot dog buns.

YUM YUMS

Evelyn Hagemeier (Mrs. Harvey)

1 lb. ground beef	1 can tomato sauce
1/4 c. celery (chopped)	1 T. sugar
1/2 c. onion (chopped)	1 tsp. salt
1/4 c. catsup	

Steam ground beef, celery and onion together until hamburger changes color. Then add rest of ingredients and cook together over low heat. Spread on buns.

TUNA BURGERS

Janet (Spilker) Waltz

1 c. American cheese (chopped)	2 T. olives (diced)
3 hard boiled eggs (diced)	2 T. sweet relish
1 can tuna	1 tsp. lemon juice
2 T. celery (diced)	1/2 c. mayonnaise
1 T. onion (minced)	Pinch of salt

Combine all ingredients. Spread on hamburger buns, wrap in foil, bake 300° for 30 minutes. Can be made ahead and frozen until needed. Then remove from freezer and bake. Fills 12 buns.

HAM BURGERS

Mrs. Marvin (Emmalean) Parde

1 can Spam or 2 c. ham (diced) 4 sm. onions or onion salt
 1/2 c. cheese (cubed) 1/4 c. catsup
 1/2 c. olives (diced) 2 T. salad dressing
 1/4 c. sweet pickles

Mix all ingredients together and spread on buns. Wrap in foil and bake at 325 degrees for 25 minutes. These can be prepared ahead of time and frozen. If frozen then bake for 45 minutes. Makes enough for 10 buns.

HOT HAM SANDWICHES

Mildred (Elsasser) Spilker

1/2 c. (1 stick) butter or 1 T. prepared mustard
 margarine (softened) Ham (thinly sliced)
 1/4 c. onion (chopped) 6 - 8 slices American or Swiss
 1 T. poppy seed cheese
 6 - 8 buns

Stir first four ingredients together and spread on both sides of bun. Put ham on bun, top with slice of cheese and put top of bun on cheese. Wrap in foil and put into 300 degree oven for 20 to 30 minutes. Makes 6 to 8 sandwiches. This is also good with whole wheat bread instead of buns and grilled.

A Christian worker should be like a good watch:
 Open face,
 Busy hands,
 Pure gold,
 Well regulated,
 Full of good works.

Matthew 5:16

ADDITIONAL RECIPES

CANNING - PICKLING



8813279 - 1814879



CANNING - PICKLING

PICCALILLI

Mrs. Floyd Schmidt

- | | |
|--------------------------------------|------------------|
| 1 qt. onion | 2 lbs. sugar |
| 1 gal. green tomatoes | 4 T. salt |
| 2 bunches celery | 2 T. cloves |
| 1 head cauliflower <u>or</u> cabbage | 1 T. celery seed |
| 3 red peppers | 2 T. allspice |
| 3 green peppers | 3 qts. vinegar |

Slice the tomatoes and let stand overnight to drain. Sprinkle a little salt over the tomatoes the next morning. Drain all the juice off. Then put everything through a food chopper and mix with sugar, salt, cloves, celery seed, allspice, and vinegar; and boil 20 minutes. Then put in jars and seal.

EXCELLENT REFRIGERATOR PICKLES

Mrs. Edward Parde

- | | |
|-------------------------|------------------------|
| 5 c. cucumbers (sliced) | 1 1/4 tsp. turmeric |
| 4 c. sugar | 1 1/3 tsp. celery seed |
| 4 c. vinegar | 1 1/2 tsp. dry mustard |
| 1/4 c. salt | 3 onions (sliced thin) |

Mix sugar, vinegar, salt, turmeric, celery seed and dry mustard. Do not heat. Then pour cold syrup over cucumbers and onions. Let set at least 5 days before you eat them. They will keep a year in the refrigerator.

REFRIGERATOR PICKLES

Mrs. Dewane Spilker (Darlene Blakely)

- | | |
|------------------|-----------------------------|
| 4 c. sugar | 1 1/3 tsp. turmeric |
| 4 c. vinegar | 1 c. onions (sliced) |
| 1/3 c. salt | 6 or 7 med.-sized cucumbers |
| 1 T. celery seed | |

Combine all ingredients. Pour this mixture (cold) over thinly sliced cucumbers. Mix well and store in a large jar in the refrigerator. Let stand 5 days before using. Keep in refrigerator without sealing. (Liquid may be re-used several times.)

To keep cheese or bacon from molding, wrap in a cloth that has been dipped in vinegar.

KRISPY LUNCH PICKLES

Mrs. Ronald (Marilyn) Higgins

25 to 30 med.-sized cucumbers	5 c. sugar
8 lg. white onions	2 T. mustard seed
2 lg. sweet peppers	1 tsp. turmeric
1/2 c. salt (pickling)	1/2 tsp. cloves
5 c. cider vinegar	

Wash cucumbers and slice as thin as possible. Chop onions and peppers; combine with cucumbers and salt; let stand 3 hours and drain. Add clear water and rinse slightly. Drain. Combine vinegar, sugar, and spices in large kettle, bring to boil. Add drained cucumbers; heat thoroughly but do not boil. Pack while hot into sterilized jars and seal at once.

BREAD AND BUTTER PICKLES

Mrs. Harlan Huls (Erna Meyer)

12 lg. cucumbers (sliced thin)	3 c. vinegar
1 gal. water	1/2 c. water
6 onions (sliced)	1 T. mustard seed
1/2 c. pickling salt	1 tsp. alum
3 c. sugar	1 T. celery seed

Soak sliced cucumbers and onions in 1/2 cup salt and 1 gallon water, for 3 hours. Drain off salt water. Boil sugar, water, vinegar, mustard and celery seed and alum; then add cucumbers and onions; bring to a boil and put in sterilized jars and seal. Makes 3 quarts or 6 pints.

HAMBURGER DILL PICKLE

Mrs. Fred Schmidt (Dora Nispel)

4 c. sugar	Onions (sliced)
1 qt. vinegar	1/2 c. pickling salt
Cucumbers (sliced)	2 c. water

Boil together sugar and vinegar then add pickling salt and water, boil again. In bottom of each jar put dill and slice onion then add pickles and cover with dill and slice onion. Pour vinegar mixture over pickles and seal.

DILL PICKLES

Mrs. Eugene (Caroline) Bargman

About 17 dill-size cucumbers	3/4 c. pickling salt
7 c. water	1/8 tsp. alum per qt.
5 c. white vinegar	

Wash cucumbers and put in jars along with dill, preferably fresh dill. Boil water, vinegar, salt and alum, and pour over cucumbers in jar. Seal. Makes 6 quarts.

DILL PICKLES

Mrs. Vernon Grabher

Fresh dill	2 qts. water
1 clove garlic	2/3 c. pickling salt
Powdered alum (size of a pea)	1 tsp. pickling spices
1 pt. vinegar	Whole, lg. cucumbers

Place fresh dill into bottom of jar, as you like it. Add alum and garlic. Make the brine by combining vinegar and water, salt and spices. Bring to boil. Drop whole cucumbers into brine. DO NOT COOK, just heat. Pack cucumbers into jar, pour boiling brine over pickles and seal. Allow to season for 3 to 4 months.

DILL PICKLES

Mrs. Wayne Lidolph (Dorothy Dissmeyer)

1 c. vinegar	4 T. canning salt
3 c. water	

Wash cucumbers and split lengthwise. Pack cucumbers and dill in jar. Bring to boil vinegar, water and salt. Pour hot over cucumbers and dill and seal. They will stay crisp.

SWEET PICKLE CHIPS

Mrs. Wayne Lidolph (Dorothy Dissmeyer)

Wash and cover dill size cucumbers with boiling water, let stand 24 hours. Pour off and cover with fresh boiling water for 3 more mornings. Slice before pouring water on the 4th morning. Fifth morning, heat 1 quart cider vinegar, 8 cups sugar, 1 tablespoon canning salt. Place 2 tablespoons mixed pickling spices in thin cloth bag (remove before canning). Heat syrup for 3 more mornings and pour over sliced pickles. On 4th morning heat (do not boil) pickles and syrup thoroughly. Then can.

SALAD DRESSING PICKLES

Gertrude Warren

12 lg. cucumbers	1 sm. jar pimientos <u>or</u> 2 sweet
3 c. sugar	red peppers
12 onions	1 T. turmeric
1 T. celery seed	1/2 c. flour
1/2 tsp. ground cayenne pepper	1 qt. vinegar

Peel and slice cucumbers and let stand overnight in brine made of 1/2 cup pickling salt to 3 quarts water. Slice thin the onions and pimientos. Mix sugar, spices, flour and vinegar. Add cucumbers, onions, and pimientos. Cook 10 minutes. Pack while hot in jars and seal. The flour thickens the juice so you eat that as well as the cucumbers.

SEVEN DAY PICKLES

Mrs. Harlin Oltman

18 dill size whole cucumbers	2 T. pickling salt
1 qt. white vinegar	2 T. pickling spice (put in small
7 c. sugar	white muslin bag and tie)

Wash cucumbers and put in a crock jar or bowl. Pour boiling water over these three mornings in a row. On fourth morning slice cucumbers (1/8 inch thick). Boil vinegar, sugar, salt and pickling spices and pour this over cucumbers three mornings. The fourth morning put cucumbers in the liquid in a pan on stove and let come to a boil; then put in jars and seal.

LIME PICKLES

Mrs. Minnie Huls

1 gal. cucumbers	1 pt. water
(thinly sliced)	1 T. salt
2 gal. water	1 T. pickling spice
1 c. lime	5 c. sugar
3 pts. vinegar	

Soak cucumbers in water and lime for 24 hours. Pour off lime water and soak in clear water for two hours. Remove from water, and add to mixture of vinegar, water, salt, spices and sugar. Simmer for one hour and can while hot.

MY MOTHER'S LIME PICKLES

Mrs. Eldin (Lavina) Carnes

7 lbs. fresh cucumbers	1/4 tsp. salt
2 c. lime	1 tsp. celery seed
2 gal. cold water	1 tsp. whole cloves
2 qts. vinegar	1 T. mixed pickling spices
6 pts. sugar	1 stick cinnamon

First day wash and cut cucumbers in 1/8 inch slices. Mix well lime and cold water; add cucumber slices. Soak for 24 hours, stirring often. Keep in a cool place. Second day, drain and wash well under cold running water. Soak in cold water at least 3 hours, changing water several times to be sure all lime is soaked out. Bring remaining ingredients to slow boil and pour over cucumbers. Let stand 24 hours. Third day, simmer pickles 1 1/2 hours, very slowly, and put in jars and seal. I add some green food coloring just before they finish cooking. Be sure to soak in enamel or crock pot only.

To remove the sticky glue left by price tickets
use salad oil on any utensil, glass or plastic.

LIME PICKLES

Mrs. Victor (Alvera) Bade

2 c. lime	1 tsp. mixed spices
7 lbs. cucumbers (sliced)	2 qts. vinegar
3 gal. cold water	1 tsp. celery seed
8 c. sugar	1 tsp. allspice
1 tsp. salt	

Soak sliced cucumbers in cold water and lime for 24 hours. Wash well and put cucumbers in cold clean water for 3 hours, then drain off. Cook remaining ingredients for a few minutes; then pour over pickles and let stand until morning. Strain the spices out the following morning and put on stove and bring to a boil; let simmer for 40 minutes. Then put in jars and seal.

CINNAMON CUCUMBERS

Norma (Mentz) Martin

2 gal. lg. cucumbers (peeled, seeded <u>and</u> sliced)	Water (to cover)
2 c. lime	3 c. vinegar
8 1/2 qts. water	11 c. sugar
1 c. vinegar	1 pkg. red cinnamon hots
1 T. alum	3 c. water
1 bottle red food coloring	10 cinnamon sticks

Combine the lime, 8 1/2 quarts water and cucumber slices. Soak for 24 hours. Drain and wash in cold water. Soak in cold water for three hours and drain.

Combine one cup vinegar, alum, food coloring, cucumber slices and enough water to cover. Simmer for two hours. Drain.

Combine three cups vinegar, sugar, cinnamon hots, three cups water and cinnamon sticks. Bring to a boil. Pour this syrup over cucumbers and let stand for 24 hours.

Drain and reheat this juice three times, letting cucumbers soak each time for 24 hours. Last time, spoon cucumbers into hot, sterilized jars. Pour hot juice over them. Adjust lids and process in a boiling water bath for five minutes. Makes about 9 pints.

VERY COLORFUL AND TASTY. Aⁿ ADDITION TO ANY RELISH PLATE.

For sparkling crystal wash in a solution of tablespoon baking soda and one quart water.

SIX DAY ICICLE PICKLE-CRISP

Mrs. Harlan Huls (Erna)

1 1/2 gal. cucumbers	3/4 tsp. alum
1 gal. water	12 c. sugar
2 1/2 pts. vinegar	6 to 8 sticks of cinnamon
1 pt. coarse salt	

First day - cut cucumbers in strips, take out seed from large cucumbers. Make brine of 1 pint salt to 1 gallon water, pour over cucumbers and let stand overnight.

Second day - Drain; make alum water of 3/4 teaspoon alum and enough boiling water to cover cucumbers; let stand overnight.

Third day - drain alum water; make syrup of vinegar, sugar and cinnamon sticks. Heat only to boiling point and pour this syrup over cucumbers each day for 3 days. Then on last day heat syrup and cucumbers to boiling point, then put in sterilized jars and seal. Makes 10 to 12 pints.

GREEN OR YELLOW BEANS

Mrs. Harlin Oltman

1 gal. beans (green <u>or</u> yellow)	4 T. sugar
4 T. salt	1/2 c. vinegar

Place beans, salt, sugar and vinegar in kettle. Cover with water and bring to boil and boil for 20 minutes in open kettle. Put in jars and seal. When ready to serve, drain off liquid, add fresh water and cook with small pieces of bacon. My county fair 1st prize recipe.

BEET OR WAX BEAN PICKLESNorma (Lentz) Martin
Mrs. Eugene (Caroline) Bargman

Beets <u>or</u> beans	2 c. water
6 c. sugar	2 sticks of cinnamon
4 c. vinegar	

Cook beets or beans until nearly done. Pack into clean jars. Bring to boil sugar, vinegar, water and cinnamon sticks; and fill jars with syrup. Seal. Makes enough for about 6 quarts so increase as needed. Allow 2 weeks for best results before using.

Remove indelible ink stains by using equal parts of turpentine and ammonia and saturate ink stains. Let stand for two hours and then wash in warm water. Test to make sure material will not fade. In some cases buttermilk will remove ink stains.

CARROT-CUCUMBER RELISH

Marilyn Guenther

4 - 6 (3 1/2 c.) unpared cucumbers (coarsely ground)	2 T. salt
6 med. (1 1/2 c.) carrots (coarsely ground)	2 1/2 c. sugar
2 med. onions (1 c.) (coarsely ground)	1 1/2 c. vinegar
	1 1/2 tsp. celery seed
	1 1/2 tsp. mustard seed

Combine ground vegetables; stir in salt, let stand 3 hours. Drain; combine remaining ingredients and bring to a boil. Add vegetables and simmer 20 minutes. Pack while hot and seal in sterilized jars. Makes 2 1/2 pints. Chill before serving. For larger amounts double or triple recipe.

EASY CUCUMBER RELISH

Mrs. Victor Bade (Alvera)

4 qts. ground cucumbers	2 tsp. turmeric
4 T. salt	1 1/2 tsp. celery seed
2 qts. ground onions	3/4 tsp. cloves
1 T. salt	2 T. mustard seed
6 c. sugar	6 c. vinegar

Add the 4 tablespoons salt to cucumbers and let set for 2 hours. Also add 1 tablespoon salt to onion and let set for 2 hours. Drain both. Mix other ingredients and bring to boil and pour over cucumbers and onions (so they are scalded). Put in jars and seal. Makes about 11 - 12 pint. You may add a little red pepper for color.

QUICK CORN RELISH

Alice Prebyl

2 cans (12 oz. size) whole kernel corn (drained)	1 c. tomato (chopped)
3 T. onion (finely chopped)	1 jar pimientos (drained & chopped)
1 c. green pepper (chopped)	1 c. celery (diced)
	1/2 c. bottled Italian salad dressing

Combine all ingredients, toss lightly, cover and chill until ready to serve. Can be prepared 2 days in advance and refrigerated until needed.

CUCUMBER RELISH

Mrs. Albert (Elsie) Kleman

12 lg. (5 - 6 c.) unpeeled cucumbers (ground)	3 c. sugar
4 lg. onions	1 T. celery seed
2 sm. bunches celery	1 T. mustard seed
3 c. vinegar	1/2 tsp. turmeric
	Green food coloring
	Continued Next Page.

CUCUMBER RELISH (Continued.)

Grind cucumbers, onions and celery; cover with a handful of coarse salt and let stand overnight. Drain well. Combine syrup ingredients and add cucumber mixture. Simmer 10 minutes. Pack in jars and seal while hot.

PICKLED FISH

Mrs. Harlan (Erna) Huls

Fish (any kind, cut up
and filleted)

BRINE #1:

2 qts. water

White vinegar

1 c. pickling salt

1 med. onion (sliced fine for each
pt. of fish)

BRINE #2:

4 c. white vinegar

1 c. Silver Satin or any white wine

3 c. sugar

1/4 c. pickling spices

Soak fish in brine #1 for 48 hours. Drain; then soak in white vinegar for 24 hours. Drain: pack in jar with finely sliced onion. Heat brine #2 to dissolve sugar and cool. Pour brine, white wine and pickling spices over fish and onion and seal. Let stand for a week or more before eating. Carp fish works fine and tastes like pickled herring.

FREEZE CORN

Mrs. Fred Schmidt (Dora)

8 c. corn

1 T. salt

1/2 c. sugar

Cut corn off cob. Cover the corn with boiling water. Let it come to boil and boil for 5 minutes. Cool then put in box and freeze.

ELDERBERRY JELLY

Mrs. Minnie Huls

4 c. elderberry juice

5 c. sugar

1 box Sure-Jell

1 pkg. black raspberry Kool-Aid

Mix Sure-Jell with juice and Kool-Aid. Place over heat, stir till mixture comes to a hard boil at once stir in sugar. Then, to a full rolling boil. Then boil hard. Boil 1 minute. Pour into glasses. Very good.

Discourage ants by sprinkling salt or cinnamon along edges and corners in cupboards and counters.

HOMEMADE MINCEMEAT

Mrs. Marie Colgrove

2 lbs. lean beef (boiled)	3 T. cinnamon
1 lb. suet (minced to a powder)	1 T. allspice
2 lbs. raisins	1 tsp. nutmeg
2 lbs. currants	1 T. fine salt
5 lbs. juicy apples (pared and chopped)	3 lbs. brown sugar
1/2 lb. citron (chopped)	2 qts. sweet cider
2 T. mace	

When beef is cool, put through food chopper. Mix all ingredients and cook until all ingredients are done. Sterilize 7 quart jars and can as other fruit. Seal. Keeps good and is very tasty.

My family made this mincemeat as far back as I can remember.

HOW TO "GET RID" OF A MINISTER

1. Look him straight in the eye when he is preaching and say "Amen" once in a while. He'll preach himself to death in a few weeks.
2. Pat him on the back and brag on his good points. He'll work himself to death.
3. Start paying him a living wage. He's probably been on starvation wages so long he'll eat himself to death.
4. Re-dedicate your own life to Christ and ask the preacher to give you a job to do. He'll probably die of heart failure.
5. Get the church to unite in prayer for the preacher. He'll become so effective some larger church will take him off your hands.

ADDITIONAL RECIPES

COOKIES - BARS





COOKIES - BARS

BUTTERSCOTCH COOKIES

Mrs. Marie Stevens

1 1/2 c. flour	1 T. hot water
1 tsp. soda	Walnut meats
1 c. shortening	1 pkg. butterscotch chips
3/4 c. brown sugar	2 c. oatmeal
3/4 c. white sugar	1 tsp. vanilla
2 eggs	

Cream shortening and sugar. Add beaten eggs; then hot water. Add flour, mixed with soda, nuts, oatmeal and vanilla. Add butterscotch chips. Drop by teaspoon onto cookie sheet and bake at 375° about 12 minutes.

KISSES

Norma (Lentz) Martin

2 egg whites	1/2 tsp. vanilla
1/8 tsp. cream of tartar	3/4 c. sugar
1/8 tsp. salt	1/2 pkg. chocolate chips

Combine egg whites, cream of tartar and salt; beat until very stiff. Add vanilla and sugar slowly and beat. Add chocolate chips. Place wax paper on cookie sheet and drop kisses. Bake at 300 degrees for 20 minutes. These melt in your mouth. I would suggest making a double batch, one isn't enough.

MEADOW MERINGUE COOKIES

Jane M. Frerichs

1 (6 oz.) pkg. semi-sweet chocolate chips	1 c. sugar
3 egg whites	1 c. saltines (finely crushed)
1/2 tsp. vanilla	

Melt chocolate chips over water and cool 5 minutes. Combine egg whites and vanilla, then beat until stiff. Beat in sugar till very stiff. Fold in cracker crumbs and cooled chocolate. Drop on cookie sheet and bake for 10 minutes in a 350 degree oven.

Don't spoil your cookies by continuing to add flour to the rolling pin if they stick. Place wax paper over dough and roll. Also substitute powdered sugar for flour when rolling dough.

FORGET-ME-NOT COOKIES

Mrs. Vernon Grabher

2 egg whites (beaten, not stiff, just foamy)	1/8 tsp. salt
2/3 c. sugar	1 tsp. vanilla
1 tsp. cornstarch	1 pkg. (6 oz.) chocolate chips

Heat oven to 375 degrees before starting cookies. To the beaten egg whites add the sugar, cornstarch, vanilla and salt. Beat this very stiff and add chocolate chips. Drop by teaspoon on greased cookie sheet. Put in pre-heated oven. Do not open oven door while cookies are in oven. Turn off oven and let stand in oven for four hours or overnight.

CHOCOLATE STAR COOKIES

Bertha (Baehr) Meints

1/2 lb. butter (may use part oleo)	1/2 tsp. salt
1/2 c. powdered sugar	1 c. nuts (finely chopped)
1 tsp. vanilla	2 c. <u>or</u> less flour (sifted)

Cream butter and sugar; add vanilla, flour and salt. Mix well and add nuts. Make into balls and press 1 chocolate star on each cookie. Bake in 375 degree oven for 10 - 15 minutes.

CHOCOLATE TURTLE COOKIES

Mrs. John (Waunita) Schopp

6 T. cocoa	3/4 c. sugar
1/3 c. butter <u>or</u> margarine	1 tsp. vanilla
1 c. flour	Dash of salt
2 eggs	

Cream butter and sugar and eggs. Add cocoa, flour, salt and vanilla. Mix well. Drop by tablespoon on hot waffle iron and bake about 1 minute. When baked cookies remind you of little turtles.

CHOCOLATE DROP COOKIES

Shirley Parde

2 c. sugar	1/2 c. nuts
1/2 c. milk	5 T. cocoa
1/2 c. butter	1/2 c. coconut
3 c. quick oatmeal	

Heat sugar, milk and butter to a full boiling point; then pour over the oatmeal, nuts, cocoa, and coconut. Mix well and drop by spoonful on a cookie sheet or wax paper. Let stand until hard.

CHOCOLATE MARSHMALLOW COOKIES

Evelyn (Schuster) Hagemeier

1 3/4 c. flour	1 c. sugar
1/2 tsp. soda	1 egg
1/2 tsp. salt	1/2 c. milk
1/2 c. cocoa	1 tsp. vanilla
1/2 c. shortening	1/2 c. pecans <u>or</u> walnuts

Sift flour, measure, sift with soda, salt and cocoa. Cream shortening, add sugar blending thoroughly. Add egg and beat again. Then add flour mixture, milk, nuts and vanilla and mix. Drop ~~by~~ teaspoons on greased cookie sheet about 2 inches apart. Bake in 350 degree oven for 8 minutes, top with 4 small marshmallows and bake 2 minutes. Cool and frost with cocoa frosting.

CHOCOLATE DOLLARS

Mrs. Robert Muehling

2 1/2 c. flour (sifted)	1/2 c. shortening
1 tsp. baking powder	2 T. milk
1/2 tsp. cinnamon	2 sq. chocolate (melted)
1 egg (beaten)	1/2 c. nuts
1 c. sugar	1 tsp. vanilla

Mix all ingredients well. Press into rolls and put in refrigerator until chilled. Slice and bake in 400 degree oven about 5 minutes.

MINCE APPLE COOKIES

3/4 c. sugar	1 c. mincemeat
1/4 c. shortening	1/2 c. applesauce
2 eggs (unbeaten)	1/2 c. walnuts (chopped)
1 3/4 c. flour (sifted)	1/2 tsp. cinnamon
1/2 tsp. salt	1/4 tsp. soda

Cream sugar and shortening, add unbeaten eggs. Beat well. Stir in mincemeat, applesauce and chopped nuts. Sift flour, salt, cinnamon and soda together. Blend into creamed mixture. Turn into well greased, floured 15x10 1/2 inch jelly roll pan or two 9x9x2 inch pans. Bake at 350 degrees for 20 - 25 minutes. While warm frost with chocolate or orange frosting. Yield about 4 dozen 1x3 inch bars.

ORANGE FROSTING:

Blend 2 cups sifted confectioners' sugar, 1 grated orange rind, 1 cup shredded coconut and 3 to 4 tablespoons orange juice.

MINCEMEAT COOKIES

Mrs. Reinhard Frerichs (Grace)

1/2 c. shortening	1 tsp. soda
1 c. sugar	1/4 tsp. salt
1 egg	1/4 tsp. nutmeg
1/2 tsp. vanilla	1/4 tsp. cloves
1/2 c. mincemeat (prepared)	1/2 c. walnuts
2 c. flour (sifted)	(chopped)

Cream shortening and sugar, add egg, vanilla, mincemeat and beat well. Sift together dry ingredients and stir into creamed mixture, add nuts. Drop from tablespoon on greased baking sheet. Bake in moderate oven 350 degrees for 12 to 15 minutes.

ORANGE DROP COOKIES

Ida Darnauer

1 1/2 c. brown sugar (packed)	3 c. all-purpose flour (sifted)
1 c. butter <u>or</u> margarine	2 tsp. baking powder
2 eggs	1 tsp. baking soda
1 T. orange peel (grated)	1/2 tsp. salt
1 tsp. vanilla	3/4 c. buttermilk

Cream brown sugar and butter or margarine; add eggs, orange peel and vanilla. Beat till fluffy. Sift together flour, baking powder, soda and salt. Add to creamed mixture alternately with the buttermilk, beating after each addition. Drop onto ungreased cookie sheet. Bake in 350° oven for 10 - 12 minutes. While cookies are warm frost with orange icing. Makes 6 dozen cookies.

ORANGE ICING:

Combine 1 tablespoon (grated) peel; 3 tablespoons orange juice, and 3 tablespoons butter. Stir in 3 cups sifted powdered sugar.

PEANUT ROLL

Alice Prebyl

3 eggs	1 c. cold water
1 1/2 c. sugar	1 c. flour (sifted with 3 tsp.
1 c. flour	baking powder)

Beat eggs 3 minutes; add sugar and beat 5 minutes; add 1 cup flour and beat 3 minutes; add water and 1 cup flour sifted with baking powder. Mix well. Bake in 10x15 inch pan in 375 degree oven for 20 - 25 minutes. Cool, cut in squares. Cover with frosting on all sides and roll in ground peanuts.

PEANUT BUTTER COOKIES

Bertha Meints

1/2 c. shortening	3/4 tsp. soda
1/2 c. peanut butter	1/2 tsp. baking powder
1 c. brown sugar	1/4 tsp. salt
1 egg	1/2 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. ginger
1 1/4 c. flour	

Cream together shortening, peanut butter and brown sugar then add egg and vanilla. Sift together all dry ingredients and add to first mixture. Drop by teaspoon on lightly greased cookie sheet. Press down with bottom of glass greased and dipped in sugar. Bake about 10 minutes in 350 degree oven.

PEANUT BUTTER COOKIES

Martha Oltman

1 egg	1 c. peanut butter
1 c. sugar	

Thoroughly blend together all ingredients. Form into small balls and put on ungreased cookie sheet. Use a fork and press down each ball in criss-cross design. Bake in 350° oven for 8 to 10 minutes or until light brown in color.

THIS RECIPE CAN BE DOUBLED SUCCESSFULLY.

PEANUT BUTTER COOKIES

Mrs. Gale

1 c. white sugar	2 eggs
1 c. brown sugar	1 tsp. soda in 1 T. hot water
1 c. lard	3 c. flour
1 c. peanut butter	

Mix thoroughly, drop by teaspoons on cookie sheet. Flatten with a fork. Bake in 350 degree oven.

ICEBOX BUTTER COOKIES

Mrs. Fred (Selma) Zappe

3/4 lb. butter (brown & cool)	3 T. milk
2 c. sugar	3 c. flour
2 eggs	

Mix together the above ingredients. Make into rolls and wrap in wax paper and refrigerate overnight. Cut into thin slices and place on greased cookie sheet. Bake in 375 degree oven for 8 minutes. (Slightly brown.)

DATE PINWHEEL REFRIGERATOR COOKIES

Norma (Lentz) Martin

2 1/4 c. pitted dates (chopped)	2 c. brown sugar (packed)
1 c. granulated sugar	3 eggs
1 c. water	4 c. all-purpose flour (sifted)
1 c. nutmeats (chopped)	1/2 tsp. salt
1 c. shortening (soft)	1/2 tsp. baking soda

Combine the dates, granulated sugar and water in a saucepan and cook over low heat until thick, about 10 minutes. Add nutmeats and cool. Meanwhile, cream the shortening at high speed on the beater for about 1 minute. Add the brown sugar gradually with the beater still at high speed. After all the sugar is added, scrape the bowl and continue to beat for 1 minute more. Add the eggs, unbeaten, one at a time and beat for 1 minute after each addition, with the beater still at high speed. Turn the beater to medium speed and add the sifted dry ingredients, mixing thoroughly. Chill thoroughly. Divide the mixture into two parts and roll each out separately into a rectangle a little less than 1/4 inch thick. Spread each with some of the date filling and roll up as for a jelly roll into two long rolls. (I roll them thinner and cut into shorter rolls.) Chill thoroughly, overnight if you can (but will keep for several weeks in the refrigerator). Cut with a sharp knife into slices about 1/4 inch thick. Bake in a moderately hot oven 375 to 400 degrees for 10 - 12 minutes. Take them out while still chewy. They brown quickly. Makes about 5 dozen cookies. These are delicious and worth the effort. By keeping them in the refrigerator you can have fresh baked cookies anytime.

RAISIN FILLED COOKIES

Mrs. Herman Spilker

2 c. sugar	1/2 tsp. nutmeg
1 c. shortening	2 tsp. baking powder
2 eggs (beaten)	5 1/2 c. flour
1/2 c. sour milk	Dash salt
1/2 tsp. soda	1 tsp. vanilla

Cream sugar and shortening till fluffy, add eggs and mix well. Add sour milk and soda. Sift together flour, baking powder, salt and nutmeg; add to creamed mixture with vanilla. Chill dough for several hours. Divide dough into 4 portions, roll out thin on floured board. Place a layer of the dough on 2 (12x15 inch) greased cookie sheet. Spread with raisin filling and cover with another thin layer of dough. Bake at

Continued Next Page.

RAISIN FILLED COOKIES (Continued.)

350 degree oven till golden brown. Cool and cut into squares.

RAISIN FILLING:

Cook 3 cups of raisins in 4 1/2 cups water for 20 minutes. Mix together 1 1/2 cups sugar, 4 tablespoons cornstarch in 1/3 cup water add to the raisins and cook until mixture thickens and add 1/2 teaspoon vanilla.

NO BAKE COOKIES

Mrs. Reinhard (Grace) Frerichs

3/4 c. sugar	1 1/2 c. dates (chopped)
4 T. milk	1 tsp. vanilla
1/4 c. butter <u>or</u> oleo	1/2 c. nuts <u>or</u> pecans
6 oz. pkg. butterscotch chips	1 c. oatmeal <u>or</u> chow mein noodles

In a double boiler put sugar, milk, butter, butterscotch chips and dates. Stir until chips are melted and add vanilla, nuts and oatmeal or chow mein noodles. Mix well and cool slightly and shape into balls. Can be rolled in coconut.

RANGER COOKIES

Mrs. Marie Colgrove

1/2 c. white sugar	1/2 tsp. soda
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. shortening	1/4 tsp. baking powder
1 egg	1 c. rolled oats
1 1/2 tsp. vanilla	1 c. coconut
1 c. flour	1 c. Rice Krispies

Cream shortening and sugar and add egg and vanilla. Beat well. Add sifted dry ingredients. Fold in rolled oats, coconut and Rice Krispies. Drop by teaspoon on greased cookie sheet. Bake at 375 degree oven for 5 to 10 minutes or until light brown.

DIET RAISIN COOKIES

Mrs. Claus Janssen

1 1/4 c. hot water	2 T. water
1/3 c. shortening	1 tsp. liquid diet sweetener
2 c. raisins	2 c. flour
1/2 tsp. nutmeg	1 tsp. soda
2 tsp. cinnamon	1 tsp. baking powder
2 eggs (beaten)	1/2 tsp. salt

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DIET RAISIN COOKIES (Continued.)

Combine hot water, shortening and raisins. Boil a few minutes. Then cool, for best results in refrigerator. Add nutmeg and cinnamon. Add eggs, water and diet sweetener. Sift flour, soda, baking powder and salt. Mix all together and drop by teaspoonful on greased and floured cookie sheet. Bake at 350° for 10 - 12 minutes.

PARTY COOKIES

Mrs. Wayne Lidolph

1 c. shortening	2 1/4 c. flour (sifted)
1 c. brown sugar (firmly packed)	1 tsp. baking soda
1/2 c. granulated sugar	1 tsp. salt
2 tsp. vanilla	1 1/2 c. plain M & M's
2 eggs	

Mix shortening, brown sugar and white sugar. Beat in vanilla and eggs. Sift flour, soda, and salt together. Add to sugar and egg mixture. Blend well. Stir in 1/2 of M & M's. Drop by teaspoons on ungreased cookie sheet. Decorate tops with remaining M & M's. Bake at 375 degrees for 10 minutes.

OATMEAL COOKIES

Lillie Helmke

1 1/4 c. sugar	3/4 tsp. cinnamon
3/4 c. butter <u>or</u> margarine	2 1/4 c. oatmeal
2 eggs	2 1/4 c. flour
1/2 c. milk (sour milk is best)	1 c. raisins (optional)
1 tsp. baking powder	1 c. nuts (optional)
1 small tsp. soda	

Combine all ingredients and mix well. Drop from spoon on floured cookie sheet and bake at 350° until done.

"NO BAKE" OATMEAL COOKIES

Mrs. Alfred Hasenohr

2 c. sugar	3 c. quick-cooking oatmeal
1/2 c. cocoa	1 c. nutmeats
1/2 c. butter	1 tsp. vanilla
1/2 c. milk	

Bring sugar, cocoa, butter and milk to a hard boil. Remove from heat, add oats, nuts and vanilla. Mix well, drop by spoonfuls onto waxed paper. Yield: 24 cookies.

How to figure contents of a can in cups: Divide the number of ounces by 8 and it will give you the number of cups.

OATMEAL COOKIES

Mrs. Arthur Fasse

1 c. sugar	3 c. flour
1/2 c. butter	1 tsp. soda
1 c. shortening	2 c. oatmeal
2 eggs	1 c. raisins
1 tsp. vanilla	1/2 c. nuts (chopped)
1/2 c. raisin juice	1 c. chocolate <u>or</u> butterscotch chips

Wash raisins, cover with water and bring to a boil, let boil for 5 minutes, drain and save 1/2 cup juice for batter and cool. Cream sugar and shortening, add eggs, vanilla and beat well, stir in raisin juice and add flour, soda, raisins and chopped nuts. Mix well, then add chips and oatmeal, stir till well mixed. Drop by teaspoonfuls on greased baking sheet. Bake in 400 degree oven for 10 to 12 minutes or until golden brown. These freeze and keep well.

CHEWY OATMEAL COOKIES

Norma (Lentz) Martin

1 c. flour (sifted)	1 1/3 c. brown sugar
3/4 tsp. soda	(firmly packed)
1/2 tsp. salt	2 c. oatmeal (uncooked)
1 tsp. cinnamon	1 c. raisins
1/4 tsp. nutmeg	1 egg
3/4 c. shortening (soft)	1 tsp. vanilla

Sift together flour, soda, salt, cinnamon and nutmeg. Add shortening, sugar, eggs and vanilla. Beat until smooth, about 2 minutes. Will be a stiff dough. Stir in oats and raisins. Drop on greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes. So tasty it is wise to double recipe. Can be rolled as for refrigerator cookies and kept in refrigerator for some time.

COCONUT OATMEAL COOKIES

Mrs. Grace Giesman - Marie Sandersfeld

2 c. flour	1 c. brown sugar
1 tsp. baking powder	2 eggs
1 tsp. salt	2 tsp. vanilla
1 tsp. baking soda	1 c. quick cooking oatmeal
1 c. butter <u>or</u> margarine	2 c. coconut
1 c. granulated sugar	

Sift flour, salt, baking powder, and soda. Cream butter, add sugars gradually, cream until fluffy. Add eggs and vanilla, beat well. Add flour mixture gradually, beating until smooth after each addition. Mix in oatmeal and coconut. Drop from

Continued Next Page.

COCONUT OATMEAL COOKIES (Continued.)

teaspoon onto ungreased baking sheets. Bake at 375 degrees for 9 - 12 minutes or until golden brown.

EASTER EGG COOKIES

Mrs. William (Tillie) Mahloch

1 c. butter <u>or</u> margarine	3 c. flour (sifted)
(soft)	1/2 tsp. salt
1/2 c. brown sugar	1 c. quick cooking oatmeal
1 egg	1 tsp. vanilla <u>or</u> almond flavoring

Mix ingredients together and shape like Easter eggs (candy eggs). Bake on ungreased cookie sheet for 20 to 25 minutes in slow oven (325 degrees). Frost with powdered sugar frosting tinted with different colored food coloring.

CRISP OATMEAL ICEBOX COOKIES

Waunita Schopp

Mrs. Pope (Grace) Frerichs

1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	2/3 c. nuts
1 c. shortening	3 c. oatmeal
2 eggs (beaten)	1 1/2 c. flour
1 tsp. vanilla	1 tsp. soda

Cream sugars and shortening, then add rest of the ingredients. Mix well. Roll into rolls in waxed paper and chill overnight, or several hours. Slice in medium thin slices and bake in 375 degree oven about 10 minutes, or until brown.

CHOCOLATE CHIP OATMEAL COOKIES

Mrs. William (Tillie) Mahloch

1/2 c. margarine	3/4 c. flour
6 T. brown sugar (packed)	1 c. oatmeal
6 T. white sugar	1/2 tsp. soda
3/4 tsp. vanilla	1/2 tsp. salt
1 egg	1 (6 oz.) pkg. chocolate chips

Beat shortening and sugars, vanilla and egg. Sift together flour, soda and salt. Add to creamed mixture. Stir in oatmeal and chocolate chips. Bake 8 to 10 minutes in 375 degree oven.

Need unsweetened chocolate and you are out?

One tablespoon of butter and 3 tablespoons of cocoa can be used in place of 1 ounce square chocolate.

CHOCOLATE OATMEAL COOKIES

Mrs. Floyd Schmidt

1/2 c. milk		3 c. oatmeal
1/4 lb. butter <u>or</u> oleo (1 cube)		1 tsp. vanilla
1/4 c. cocoa		1/2 tsp. salt
1/4 c. peanut butter (crunchy)		

Boil together at a full boil the milk, butter and cocoa. Boil 1 minute. Add oatmeal, vanilla and salt. Beat until well mixed. Drop by teaspoons on waxed paper. Let stand and then enjoy them.

CHOCOLATE OATMEAL REFRIGERATOR COOKIES

Mrs. Marie Colgrove

1 c. flour	1/2 c. nuts (chopped)
1/2 tsp. salt	1 egg
1/2 tsp. soda	1 tsp. vanilla
1/2 c. shortening	1/2 tsp. almond extract
1 c. brown sugar	2 sq. chocolate (melted)

Beat until smooth shortening, sugar, egg, vanilla, almond extract, chocolate and nuts. Add the dry ingredients which have been sifted and then fold in oatmeal. Shape into 2 rolls 1 1/2 inch in diameter, wrap in wax paper and chill thoroughly. Slice 1/4 inch thick and bake on ungreased cookie sheet at 350 degree oven for 10 to 12 minutes.

CEREAL COOKIES

Mrs. Claus Janssen

2 c. brown sugar	1 c. raisins (ground)
1 c. shortening	2 eggs
1 c. corn flakes (crushed)	1/2 tsp. soda
2 c. oatmeal	1/2 tsp. salt
2 c. flour	1 tsp. vanilla
1 c. nutmeats	1 tsp. baking powder

Mold into balls about the size of a walnut and flatten with fork. Bake 350 degrees about 10 - 15 minutes.

SODA CRACKER COOKIES

Della Rector

2/3 c. milk	1 tsp. vanilla
2 c. sugar	1/4 lb. soda crackers
6 T. peanut butter (crunchy)	(crushed)

Boil the milk and sugar together for 3 minutes. Remove from heat and add the peanut butter, vanilla and soda crackers. Blend well and drop by spoonful on waxed paper. Cool.

COCONUT MACAROONS

Mrs. Herman Spilker

2 egg whites	1/2 c. sugar
1/2 tsp. vinegar	1/2 tsp. vanilla
1/8 tsp. salt	3/4 c. coconut

Beat egg whites until foamy, add vinegar and salt beating until stiff enough to hold soft peaks. Add sugar, 1 tablespoon at a time. Beat after each addition then add vanilla and coconut. Drop by teaspoon on floured baking sheet. Bake at 325 degree oven for 15 to 18 minutes. Remove from pan immediately.

GOLDEN CUPS (Cookies)

Mrs. Myron Ballain

1 (3 oz.) pkg. cream cheese	1 c. flour
1/2 c. butter <u>or</u> margarine	
(softened)	

FILLING:

1 egg	1 tsp. vanilla
1 T. butter	1/8 tsp. salt
1 c. brown sugar	1 (scant) c. pecans (coarsely chopped)

Mix thoroughly cream cheese, butter and flour and chill. Form in 1 inch balls, press dough in miniature muffin pans to make a small cup using wet fingers.

Filling - Combine egg, butter, brown sugar, vanilla, salt and pecans and put 1 teaspoonful in each cup. Bake 25 minutes at 350 degree oven. Makes two dozen. Tastes like pecan pie.

SALTED PEANUT COOKIES

Mrs. Fred Kumpf

2 eggs	1/2 tsp. soda
2 c. brown sugar	2 c. flour
1 c. butter	1 1/2 c. peanuts (salted)
1 c. corn flakes	1 tsp. vanilla
2 c. quick oatmeal	1 tsp. baking powder

Cream butter and sugar, add eggs and rest of ingredients, add peanuts last. Drop on cookies sheet and flatten. Bake at 325 degree oven for 15 minutes.

To clean the hard baked on grease from your cast iron skillet use your outdoor grill after barbecuing. Place your skillet directly on top of the hot coals and put some coals inside the skillet. All hard crusts will burn off. Then wash and grease the skillet inside and cure in the oven. Wipe with paper towels.

COOKIES

Mrs. Ernest Daubendick

3 c. flour (sifted)	1 c. shortening
2 tsp. baking powder	2 eggs
3/4 scant tsp. soda	1 c. sugar
1/2 tsp. nutmeg	4 T. milk <u>or</u> cream
1 tsp. salt	1 tsp. vanilla

Sift together into a bowl the flour, baking powder, soda, nutmeg, and salt. Cut into this the shortening. Into another bowl beat eggs thoroughly and add sugar, milk or cream and vanilla. Beat this well and pour into the other ingredients. Chill. Then roll, cut and bake in 375 degree oven until nicely browned.

YUM YUM COOKIES

Mrs. William (Tillie) Mahloch

1/2 c. brown sugar (packed)	1/4 tsp. salt
1 1/2 c. flour (sifted)	1/2 tsp. baking powder
1/2 c. butter	1/2 tsp. vanilla
1 c. brown sugar (packed)	1 1/2 c. coconut
2 eggs (beaten)	(flaked)
1 T. flour	1 c. nuts (chopped)

Mix first three ingredients and pat in 9x13 1/2 inch pan and bake for 10 minutes in 275 degree oven. Then mix rest of ingredients and spread over first baked layer. Bake for 20 minutes in 350 degree oven. Spread with icing and cut in pieces when slightly warm.

ICING:

One cup powdered sugar, 1 tablespoon butter, and 1 teaspoon lemon juice.

SNICKERDOODLES

Mrs. Edward Parde

1 c. shortening (soft)	2 tsp. cream of tartar
1 1/2 c. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 3/4 c. flour (sifted)	

Mix together thoroughly the shortening, sugar and eggs. Sift together flour, cream of tartar, soda and salt and stir in first mixture. Chill dough. Roll into balls, the size of small walnuts. Roll in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft. These cookies puff up at first, then they flatten out with crinkles on top. Bake at 400 degrees for 8 - 10 minutes. Makes about 5 dozen 2 inch cookies.

QUICKIE COOKIES

Ida Darnauer

3/4 c. Bisquick	1 egg
1 pkg. instant coconut	1/4 c. butter <u>or</u> oleo
cream pudding (<u>or</u> any other	(melted)
flavor instant pudding)	1/2 c. chopped walnuts (optional)

Mix all ingredients together and drop by teaspoon on ungreased cookie sheet. Bake 10 - 15 minutes in 350 - 375° oven. Makes from 25 to 30 cookies. (These cookies are good served plain or they may be frosted after baking with a simple powdered sugar or caramel frosting. If walnuts are not mixed in dough, a walnut can be pressed on cookie before baking.) These cookies can be baked while the coffee is perking.

SKILLET COOKIES

Mrs. Dewane Spilker (Darlene Blakely)

5 T. butter	2 1/2 c. crisp rice cereal
1 1/2 c. dates (cut fine)	1 tsp. vanilla
1 c. sugar	1/8 tsp. salt
2 eggs (beaten)	1 c. coconut (flaked)

Melt butter in skillet. Add dates, sugar, and beaten eggs. Cook until thick, stirring constantly. Use low heat. Remove from the stove and stir in remaining ingredients. When slightly cooled, form into balls and roll in finely crushed cereal or powdered sugar. Other cereals may be substituted for the rice cereal. (This is an excellent way to use those cereals the children want to buy but abandon once they've obtained the advertised premium.)

MAPLE NUTTIES (Cookies)

Alice Reents

2/3 c. butter	1 c. nuts
1/3 c. sugar	2 c. flour
1 T. water	1/2 tsp. soda
1 tsp. maple extract	

Mix well and form into a roll and chill. Slice and bake in a 375 degree oven for 8 minutes, then roll in powdered sugar.

BRAZIL NUT SLICES

Mrs. Walter (Ruth) Boese

2/3 c. shortening	1 c. nuts
2 c. brown sugar	2 T. cream
3 eggs (beaten)	4 c. flour
2/3 tsp. salt	3 tsp. baking powder
1 tsp. vanilla	Continued Next Page.

BRAZIL NUT SLICES (Continued.)

Cream shortening and sugar. Add ingredients in order and last add flour and baking powder. Shape into a two inch roll. Chill overnight; cut into thin slices. Bake 8 minutes in a 350 degree oven.

PECAN FLUFF DROPS

Norma (Lentz) Martin

1 c. pecans	1 c. powdered sugar
1/2 c. butter <u>or</u> oleo	2 1/2 c. cake flour (sifted)
1/2 c. <u>plus</u> 2 T. shortening	2 tsp. vanilla

Combine all ingredients and drop on ungreased cookie sheet. Bake at 325 degrees for 15 - 20 minutes. An unusual flavored drop.

POTATO CHIP COOKIES

Mrs. Wayne (Dorothy) Lidolph

1 c. shortening	1 tsp. soda
1 c. brown sugar	1 tsp. vanilla
1 c. white sugar	1 (6 oz.) pkg. butterscotch chips
2 eggs	2 c. potato chips
2 c. flour (sifted)	(crushed)

Cream together shortening, brown and white sugar. Add eggs and vanilla; beat well. Mix in flour and soda. Add butterscotch chips and potato chips. Roll balls of dough in a cinnamon and sugar mixture. Place on cookie sheet and flatten with a fork. Bake at 350 degrees for 10 - 12 minutes.

CARROT COOKIES

Ida Schmale

1 c. shortening	2 tsp. orange flavoring
3/4 c. sugar	1 c. cooked carrots (mashed)
1 egg	2 c. flour (sifted <u>with</u> 2 tsp.
1/2 tsp. vanilla	baking powder)

Mix in order given. Drop by teaspoonful on greased baking sheet. Bake in 375 degree oven for 12 to 15 minutes or until lightly browned. May be iced with thin powdered sugar icing when cool.

Need half an egg? If you divide a recipe and need less than one egg, beat up a whole egg. Measure with a tablespoon. Divide, use leftover egg in scrambled eggs or sauces.

CARROT COOKIES

Mrs. William (Tillie) Mahloch

- | | |
|------------------------------|------------------------|
| 1 c. shortening | 1/2 tsp. salt |
| 1 c. (scant) sugar | 2 eggs |
| 1 c. cooked carrots (mashed) | 1 tsp. vanilla |
| 2 c. flour | 1/2 tsp. lemon extract |
| 2 tsp. baking powder | |

Cream shortening, sugar and carrots. Add flour, baking powder and salt which has been sifted together. Then add eggs, vanilla and lemon extract and mix well. Drop by teaspoonsful on baking sheet. Bake 10 minutes in 350 degree oven.

FROSTING:

- | | |
|-----------------------------------|-----------------------------------|
| Juice <u>and</u> rind of 1 orange | Powdered sugar (enough to spread) |
| 1 tsp. butter | |

DELICIOUS COOKIES

Mrs. Harold (Norma) Walker

- | | |
|----------------------------------|--------------------------------|
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. white sugar | 1 tsp. cream of tartar |
| 1 c. oleo | 1 c. coconut |
| 1 c. oil | 1 c. quick Quaker oats |
| 1 egg | 3 1/2 c. flour |
| 2 T. water | 1 c. Rice Krispies |
| 2 tsp. vanilla <u>and</u> 1 tsp. | 1 (6 oz.) pkg. chocolate chips |
| coconut flavoring | 1/4 c. nutmeats |
| 1 tsp. salt | |

Mix ingredients and drop by teaspoonsful on greased cooky sheet. May be pressed down with fork. Bake in 350 degree oven, for 12 to 15 minutes. Makes 6 dozen cookies.

ANGEL SUGAR COOKIES

Recka Siefkes

- | | |
|---------------------------------|------------------------|
| 1 c. butter <u>or</u> margarine | 4 c. flour |
| 1 c. Mazola oil | 1 tsp. vanilla |
| 1 c. granulated sugar | 1 tsp. soda |
| 1 c. powdered sugar | 1 tsp. cream of tartar |
| 2 eggs | |

Cream butter and oil, add sugars gradually. Then add eggs, one at a time. Sift flour, soda, baking powder and cream tartar and add to creamed mixture. Chill overnight. Form into small balls, flatten with glass dipped in sugar. Bake on greased cooky sheet in 350 degree oven for 12 to 15 minutes.

DELICIOUS SUGAR COOKIES

Mrs. D. J. Gleason - Ida Schmale

1/2 c. granulated sugar	1 egg
1/2 c. powdered sugar	1 T. vanilla
1/2 c. oleo	2 c. flour
1/2 c. salad oil	1/2 tsp. soda
1/2 tsp. salt	1/2 tsp. cream of tartar

Beat together sugar, powdered sugar, oleo, and salad oil; add egg and vanilla then add flour, soda and cream of tartar, sifted together. Mix well and chill overnight. Roll in balls and flatten with glass dipped in sugar; bake in 350 degree oven for about 10 minutes or until lightly brown.

MOLASSES SUGAR COOKIES

Marcia Lentz

3/4 c. margarine	1 egg
1 c. sugar	2 c. flour
1/4 c. molasses	1/2 tsp. each of ginger, cloves
2 tsp. soda	<u>and</u> salt
	1 tsp. cinnamon

Melt margarine in pan over low heat. Cool. Add sugar, molasses, egg and beat well. Add flour, soda, cloves, ginger, cinnamon and salt. Mix well and chill. Roll in 1 inch balls and roll in sugar. Bake on greased cookie sheet at 375 degree oven for 8 to 10 minutes.

SUGAR COOKIES

Leona Jackson

Cream:

1 c. sugar	1/2 c. cooking oil
1 stick oleo	Pinch of salt
2 1/2 c. flour	

Add:

1 egg	1 tsp. cream of tartar
1 tsp. vanilla	1 tsp. soda
1/2 tsp. almond flavor	

Chill for 2 or 3 hours. Roll in balls. Press down with glass dipped in sugar. Don't grease the cookie sheet. Bake 350° for 10 - 12 minutes.

Uneven amounts of ingredients: It is helpful to remember that:

2/3 c. = 1/2 c. <u>plus</u> 2 2/3 T.
5/8 c. = 1/2 c. <u>plus</u> 2 T.
7/8 c. = 3/4 c. <u>plus</u> 2 T.

SUGAR DROP COOKIES

Marcia Lentz

2 c. sugar	1 tsp. soda
1 c. real sour cream	2 tsp. baking powder
3 eggs (1 at a time)	1 tsp. lemon extract
1 c. shortening	1 tsp. vanilla
About 4 c. flour	

Mix in order given, adding flour last. Drop by spoonful on greased cookie sheet. Bake at 400 degrees for 12 minutes.

HELLO DOLLY COOKIES

Alice Reents - Mrs. Wayne (Dorothy) Lidolph
Marcia Lentz

1 stick oleo	1 (6 oz.) pkg. of butterscotch chips
1 c. graham cracker crumbs	
1 (6 oz.) pkg. chocolate chips	1 can Eagle Brand milk
1 c. coconut	1 1/2 c. nuts

Melt oleo in a 9x13 inch pan. Spread cracker crumbs over oleo. Then coconut, chocolate chips, and butterscotch chips. Drizzle milk over the top with the nuts. Bake for 30 minutes at 350 degree oven. Cool and cut in squares.

FILLED JUMBO DROPS

Laura Fruehling

1 c. shortening	3 1/2 c. flour
2 c. brown sugar (packed)	(sifted)
3 eggs	1/2 tsp. salt
1/2 c. water	1 tsp. soda
1 tsp. vanilla	1/4 tsp. cinnamon

Heat oven to 375°. Mix thoroughly shortening, brown sugar and eggs on high speed in mixer. Add water and vanilla and blend. Sift together flour, salt, soda and cinnamon. Add to the above and beat well. Drop with teaspoon onto ungreased baking sheet. Place 1/2 teaspoon date filling onto the dough, then cover with 1/2 teaspoon dough. Bake 10 to 12 minutes until lightly browned. Makes 5 - 6 dozen.

DATE FILLING:

Cook together until thick, stirring constantly, 2 cups dates, cut small, 1/2 cup sugar, 3/4 cups water. Add 1/2 cup chopped nuts and cool well.

Need sour milk? Sour your own by adding a small amount of vinegar to the sweet milk.

BABY RUTH COOKIES

Norma Hiatt

1 egg	1/2 tsp. soda
1 1/3 c. flour	1/2 tsp. vanilla
1/2 tsp. salt	1/2 c. butter
3/4 c. sugar	2 Baby Ruth candy bars

Cream butter and sugar until smooth. Beat in egg and cut up candy bars and vanilla. Stir in rest of ingredients. Chill. Drop by teaspoon on greased cookie sheet. Bake in moderate oven 350 degrees for 10 to 12 minutes. Makes about 50 cookies.

CANDY CHIPPERS

Marie Kitzelman

1/2 c. shortening	3/4 tsp. salt
1/2 c. granulated sugar	1/2 tsp. soda
1/4 c. brown sugar	1 c. semi-sweet chocolate chips
1 egg	1/2 c. peppermint stick candy
1 tsp. vanilla	(crushed)
1 c. flour <u>plus</u> 3 T. (sifted)	1/2 c. walnut meats

Cream shortening, sugar and brown sugar, add egg and flavoring and beat well. Stir in dry ingredients and drop by teaspoons on lightly greased cookie sheet and bake in 375 degree oven for 10 minutes or medium brown. Makes 4 - 5 dozen.

SOFT RAISIN BARS

Lydia Remmers

3/4 c. raisins	1 1/2 c. flour
1 c. water	1/2 tsp. cinnamon
3/4 c. sugar	1/2 tsp. nutmeg
1/2 c. margarine (softened)	1/2 tsp. soda
1 egg	1/2 c. of raisin juice

Cook raisins in water for 10 minutes, drain and save 1/2 cup juice. Cream sugar and margarine then add egg. Sift together flour, cinnamon, nutmeg. Dissolve soda in raisin juice and add alternately with flour and raisins. Bake in a 9x13 inch greased pan in 350 degree oven for 20 to 25 minutes.

Frost with the following icing: 1/4 teaspoon instant coffee dissolved in 2 teaspoons hot water, add 1 cup powdered sugar and 2 teaspoons milk and beat. If needed, more milk may be added. Cut in squares.

Never fail meringue is possible by adding 1 teaspoon of sugar to the egg whites before beating.

SURFER SQUARES

Kathy Higgins

1 c. (6 oz. pkg.) butterscotch pieces	1 tsp. baking powder
1/4 c. brown sugar (firmly packed)	1/4 tsp. salt
1/4 c. butter <u>or</u> margarine	1 c. (6 oz. pkg.) semi-sweet chocolate pieces
1 egg	1 c. miniature marshmallows
3/4 c. all-purpose flour	1/2 c. nuts (chopped)
	1 tsp. vanilla

Generously grease bottom only of an 8 inch square baking pan. In a large saucepan, melt butterscotch pieces, sugar, and butter over medium heat, stirring constantly. Remove from heat. Add egg; beat well. Blend in flour, baking powder, and salt. Stir in remaining ingredients. Spread in prepared pan. Bake at 350 degrees, 20 - 25 minutes. Cool; cut into bars.

BAR COOKIES

Mrs. Frank (Elsie) Spilker

1/2 c. margarine	8 T. apricot jam
1 tsp. baking powder	1 c. sugar
1 c. flour	4 T. margarine (melted)
2 eggs	2 c. coconut
2 T. milk	1/4 tsp. coconut flavoring

Mix first three ingredients like pie crust; add 1 egg, milk and press in 9 by 13 inch greased pan. Spread with apricot jam. Mix sugar, 1 egg, margarine, coconut, and coconut flavoring. Spread over the above mixture and bake in 325 degree oven for 25 to 30 minutes. Let cool before cutting.

WALNUT BARS

Mrs. Anita (Janssen) Goracke

1 egg	1/4 tsp. baking powder
1/2 c. sugar	1 c. nuts (chopped)
1/3 c. margarine <u>or</u> vegetable oil (melted)	1/2 c. raisins (chopped)
1/2 c. flour	1 tsp. vanilla
1/4 tsp. salt	

Beat egg, add sugar gradually; then add margarine and mix well. Sift together flour, salt, and baking powder and add to first mixture. Then add nuts, raisins, and vanilla. Spread in greased 8x8x2 inch pan. Bake in moderate oven (350 degrees) for 30 minutes. Cool slightly and cut into bars 1x4 inch size.

TOMATO SOUP BARS

Mrs. James R. (Shirleen) Wolfe

2 c. flour	1 tsp. cinnamon
1 tsp. soda	1 tsp. allspice
1/2 tsp. salt	1/2 tsp. cloves <u>or</u> less
1 c. sugar	1/2 tsp. nutmeg

Put dry ingredients in bowl; stir to mix well, then make a hole and add 1 can of tomato soup, 1/2 soup can water, 1/2 cup melted shortening or cooking oil, 1 cup raisins or mince-meat. Mix well. Spread in greased and floured 16x20 inch pan (large cookie sheet). Bake in 300 - 325 degree oven for 20 - 25 minutes. Frost with a powdered sugar frosting. Freezes well.

APPLE BUTTER BARS

Dena Fruhling

1 1/2 c. flour (sifted)	1 tsp. soda
2 1/2 c. quick cooking oatmeal	1 tsp. salt
1 1/2 c. sugar	1 c. butter (melted)
1 1/2 c. apple butter	1/2 c. nuts (chopped)

Sift flour, soda, oatmeal and sugar together and add butter and mix well. Press 1/2 of mixture in 8x12 inch pan. Spread apple butter evenly over this. Add remaining mixture on top and sprinkle with nuts. Bake 45 to 55 minutes in 350 degree oven. Let cool and cut into bars.

APPLE DESSERT BARS

Mrs. Harvey Hagemeyer

2 c. sugar	1 tsp. soda
1/2 c. vegetable oil	2 tsp. cinnamon
3 eggs	1/2 tsp. salt
4 c. apples (finely chopped)	1 tsp. vanilla
2 c. flour	1/2 c. nuts (chopped)

Beat sugar, vegetable oil and eggs well. Add chopped apples to egg mixture. Mix flour and dry ingredients together and add to mixture with vanilla and nuts and mix well. Pour in greased-floured pan (11x17 inch). Bake 30 minutes in a 350 degree oven. Frost while slightly warm with cream cheese frosting or serve with whipped cream.

CREAM CHEESE FROSTING:

Mix together 3 ounce cream cheese, 2 tablespoons butter, 1 teaspoon vanilla and 1 1/2 cups powdered sugar.

APPLESAUCE DROP COOKIES

Mrs. Arnold Bruns

1 c. raisins	1/2 tsp. salt
1 c. thick applesauce	1 tsp. soda
1 c. brown sugar	1 tsp. cinnamon
(firmly packed)	1/2 tsp. nutmeg
1/2 c. shortening	1/4 tsp. cloves
1 egg (beaten)	1 c. nuts
2 c. all-purpose flour	(chopped)
(sifted)	

Mix raisins and applesauce. Set aside. Combine sugar, shortening and egg; beat until fluffy. Stir in applesauce and raisins. Sift flour with salt, soda and spices, add and mix well. Stir in nuts. Drop soft dough by spoonfuls about 2 inches apart on greased baking sheets. Bake at 375 degrees for 13 - 15 minutes. These cookies are moist, soft and spicy.

APPLESAUCE SPICE BARS

Mrs. Carl Buhr

1 c. flour	1 c. applesauce
2/3 c. brown sugar	1/4 c. shortening
1 tsp. soda	1 egg
1 tsp. pumpkin pie spice	1/2 c. raisins
1/2 tsp. salt	

Mix all ingredients together thoroughly. Spread in greased oblong pan 13x9x2 inch. Bake in preheated oven at 350 degrees for about 25 minutes. Cool. Frost with Browned Butter Icing and cut into bars about 3x1 inches. Makes about 32 bars. Coconut can be added, if desired.

BROWNED BUTTER ICING:

3 T. butter <u>or</u> margarine	1 tsp. vanilla
1 1/2 c. confectioners' sugar	About 1 T. milk

Heat butter in saucepan over medium heat until delicate brown. Blend in remaining ingredients. Beat until frosting is smooth and of spreading consistency.

CEREAL TOFFEE SQUARES

Mrs. Harlin Oltman

COOKIE MIXTURE:

1/3 c. butter <u>or</u> margarine	1 lb. marshmallows
1/2 c. peanut butter	1 T. milk
(creamy style)	4 c. Rice Krispies

TOPPING:

2 (6 oz.) pkgs. chocolate chips	1/2 c. salted peanuts (chopped)
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CEREAL TOFFEE SQUARES (Continued)

Combine butter or margarine, peanut butter, marshmallows and milk in a heavy saucepan. Place over low heat and stir constantly until all ingredients are melted and smooth. Add cereal and stir until all cereal is coated with peanut mixture. Remove from heat and turn mixture into 2 greased pans 11 3/4x7 1/2x1 3/4 inches. Press into even layers. Melt chocolate chips and spread half of chocolate over each pan of cookies. Sprinkle chopped peanuts over the top. Cut into squares or bars. Yield about 96 squares. Can be made without chocolate and nuts.

SEAFOAM CHEWS

Mrs. Dewane Spilker (Darlene Blakely)

2 c. flour (sifted)	2 egg yolks
2 tsp. baking powder	1 tsp. vanilla
1 tsp. soda	3 T. milk
1/2 tsp. salt	2 c. chocolate chips
1/2 c. shortening	2 egg whites
1/2 c. sugar	1 c. brown sugar
1/2 c. brown sugar	3/4 c. nuts (chopped)

Sift flour, baking powder, soda, and salt. Blend shortening, 1/2 cup white sugar, and 1/2 cup brown sugar. To this add the flour mixture. Combine, beat egg yolks, milk and vanilla. Work this into the dry mixture. (This will be crumbly.) Pack into greased 15x10x1 inch pan. Press down firmly. Sprinkle with chocolate chips. Press chips lightly.

Beat egg whites stiff. Gradually add 1 cup brown sugar. Spread meringue over dough and chips. Top with nuts. Bake in preheated 325° oven 30 - 35 minutes. Cut in squares while still warm.

LEMON SQUARES

Mrs. Herman (Evelyn) Kisling

1/4 c. confectioners' sugar	1/2 tsp. baking powder
1/8 tsp. salt	1/8 tsp. salt
1 c. flour	2 eggs (slightly beaten)
1/2 c. butter <u>or</u> margarine	2 T. lemon juice <u>and</u> rind
1 c. granulated sugar	

Mix confectioners' sugar, 1/8 teaspoon salt, flour and butter. Put in 8 inch square pan and bake at 350 degrees for 15 minutes. Remove from oven and spread with the remaining ingredients which have been mixed in order given. Return to oven and bake 20 minutes longer at 350 degrees. Remove

Continued Next Page.

LEMON SQUARES (Continued.)

from oven and cool. When cool, spread with the following glaze:
2 tablespoons lemon juice, 3/4 cup confectioners' sugar, and 1
tablespoon butter or margarine.

Number of servings - 36. These cookies freeze well.

LEMON LOVE NOTES

Bertha Meints

3/4 c. butter (soft)
1 1/2 c. flour
1/3 c. powdered sugar
3 eggs

4 T. lemon juice
3/4 tsp. baking powder
1 1/2 c. sugar
3 T. flour

Mix together butter, flour and powdered sugar and press
in bottom of 9x13 inch pan. Bake 12 to 15 minutes in 350 de-
gree oven. Beat eggs and add lemon juice. Sift together 3
tablespoons flour, sugar, baking powder and add to egg mix-
ture and pour over first layer then bake 15 minutes longer.
Frost with powdered sugar and lemon juice.

CHOCOLATE SYRUP BROWNIES

Mrs. Arnold Bruns

Mix together:

1/2 c. butter or oleo
(melted)

4 eggs

1 (16 oz.) can Hershey syrup

1 c. sugar

Sift:

1 c. plus 1 T. flour

1/2 tsp. salt

1 tsp. baking powder

Add to chocolate mixture, and then add 1 teaspoon vanilla
and 1 1/4 cups chopped nuts. Bake in a 15x10 inch pan for 25
minutes in a 325 degree oven.

FROSTING:

6 T. milk

1 c. sugar

2 T. butter

Mix and boil 1 minute and then add 1 cup chocolate chips;
stir, and spread on cooled brownies.

EASY BROWNIES

Mrs. D. J. Gleason

2 eggs

1 c. sugar

3 T. cocoa

3/4 c. flour

1/2 tsp. baking powder

1/4 tsp. salt

1 tsp. vanilla

1/2 c. salad oil

1/2 c. nuts

Continued.

EASY BROWNIES (Continued.)

Beat eggs and add sugar and cocoa; beat, and add flour, baking powder, salt and vanilla. Beat and add salad oil and nuts. Put in 9 inch square pan and bake at 325 degrees for 25 minutes.

CREAM CHEESE BROWNIES

Mrs. Charles Carpenter

1 pkg. (4 oz.) German	2 eggs
sweet chocolate	3/4 c. sugar
3 T. butter	1/2 tsp. baking powder
3 oz. pkg. cream cheese	1/4 tsp. salt
2 T. butter	1/2 c. flour
1/4 c. sugar	1 tsp. vanilla
1 egg	1/4 tsp. almond extract
1 T. flour	1/2 c. nuts
1/2 tsp. vanilla	

Melt the chocolate and 3 tablespoons butter; stir and cool. Cream the cream cheese and 2 tablespoons butter, and add the 1/4 cup sugar gradually; mix well. Blend in the 1 egg, 1 tablespoon flour and vanilla. Set aside. Beat the 2 eggs, add the 3/4 cup sugar, beat until thickened; add baking powder, salt and flour. Blend in chocolate mixture, the teaspoon vanilla; almond extract and nuts. To bake, spread half the chocolate batter in greased 8 or 9 inch square pan; top with cheese mixture, spoon rest of chocolate batter over top. Zigzag a knife through batter to marble. Bake in 350 degree oven for 35 - 40 minutes. Cool. Serves 16.

BUTTERMILK BROWNIES

Evelyn Roehr

2 c. sugar	1/2 c. buttermilk
2 c. flour (sifted)	1 tsp. soda
4 T. cocoa	2 eggs (unbeaten)
1 c. cold water	1/2 tsp. vanilla
1/2 c. margarine	1/2 c. nuts
1/2 c. salad oil	

Sift together sugar, flour and cocoa. Combine cold water, margarine and salad oil. Bring to boil and pour over dry ingredients. Beat until creamy. Add buttermilk, soda, eggs and vanilla. Combine both mixtures, add nuts and bake in large greased jelly roll pan for 25 minutes at 350°.

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BUTTERMILK BROWNIES (Continued.)FROSTING:

1/2 c. margarine	1 box (3 c.) powdered sugar
1/4 c. cocoa	1/2 tsp. vanilla
1/3 c. buttermilk	

Combine margarine, cocoa and buttermilk and bring to a boil. Add powdered sugar and vanilla. Mix well and spread over warm brownies. I only use 1/2 recipe and refrigerate the remainder for later use.

LEMON SQUARES

Alice Prebyl

2 c. flour	1/2 c. lemon juice
1/2 c. powdered sugar	2 c. sugar
1 c. oleo	4 T. flour
4 eggs	1 tsp. baking powder

Blend together the flour, powdered sugar and oleo; and pat into 9x13 inch pan. Bake at 350 degrees for 15 minutes. Be sure and do not overbake. Beat eggs, add lemon juice, sugar, flour and baking powder. Mix well. Spread over the above baked mixture. Bake at 350 degrees for 20 - 25 minutes until top is set, but not too brown. Remove from oven and sprinkle with powdered sugar.

BROWNIES

Virginia Hagemeyer

4 c. sugar	2 1/3 c. flour
8 eggs	1 c. cocoa
1 c. oil	1 tsp. salt
2 tsp. vanilla	1/2 c. walnuts

Set oven on 350°. Cream together sugar, eggs, oil and vanilla. Sift together flour, cocoa, and salt, and stir into creamed mixture. Pour into very large buttered pan (12x17); sprinkle on nuts and bake about 25 minutes. Do not over bake. This recipe can be cut in half or fourths for smaller yields.

FAVORITE HONEY BARS

Mrs. Harlan Buckmeier (Lola Orth)

1/2 c. shortening	1/2 tsp. baking powder
1/2 c. sugar	1/4 tsp. salt
1/2 c. honey	1 c. quick-cooking rolled oats
1 egg (well beaten)	1 c. coconut (flaked)
2/3 c. flour (sifted)	1 tsp. vanilla
1/2 tsp. baking soda	1/2 c. nuts (chopped)

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FAVORITE HONEY BARS (Continued.)

Cream shortening, sugar, honey until light and fluffy. Add egg, blend well. Sift flour with soda, baking powder and salt; add to creamed mixture. Add oats and coconut, vanilla and nuts. Spread in greased 10 1/2x15 inch pan; bake in moderate 350 degree oven, for 20 - 25 minutes. When cool, cut into bars. Makes 36 bars.

CHOCOLATE BROWNIES

Bertha Meints

4 eggs	1 1/2 c. flour
2 c. sugar	1/2 c. cocoa
1 c. oil	1 tsp. salt
2 tsp. vanilla	1 c. nuts (chopped)

Beat together eggs, sugar, oil and vanilla. Sift together flour, cocoa, salt and add to first mixture with nuts. Bake in greased 9x13 inch pan in 350 degree oven for 25 to 30 minutes. Frost with chocolate frosting, if desired.

BLONDE BROWNIES

Mrs. Melvin (Gussie) VanLaningham

1 c. flour	1/3 c. shortening
1/2 tsp. baking powder	1 c. brown sugar
1/8 tsp. soda	1 egg
1/2 tsp. salt	1 tsp. vanilla
1/2 c. nuts (chopped)	2/3 c. chocolate chips

Sift flour with baking powder, soda and salt. Add the nuts. Melt shortening in a saucepan, remove from heat and add brown sugar and beat well. Cool to lukewarm. Add flour mixture a small amount at a time and mix well. Pour into greased 9 inch square pan. Sprinkle with chocolate chips and press in. Bake in preheated oven 350 degrees for 20 to 25 minutes. Cool in pan and cut into squares.

BROWNIES

Mrs. (Judy) Ron Beckman

1 c. butter	1/2 tsp. baking powder
2 c. sugar	1/4 c. cocoa
4 eggs	1/4 tsp. salt
1 1/2 c. flour	

Mix butter, sugar and eggs together well. Combine flour, baking powder, cocoa and salt and add to first mixture. Add 1 teaspoon vanilla and you may add 1 cup chopped nuts. Pour into 9x13 inch pan and bake in 375 degree oven for 30 minutes.

ROYAL ROMANCE BARS

Frieda Steinkamp

1 c. flour	1/2 c. walnuts (chopped)
1/2 c. butter	1/2 c. coconut
2 T. sugar	2 T. flour
2 eggs (beaten)	1/4 tsp. salt
1 1/4 c. brown sugar	1/2 tsp. baking powder

Blend first three ingredients like pie crust. Press firmly in 8x8 inch pan. Bake at 425 degrees for 10 minutes. Combine the remaining ingredients and spread over baked crust. Bake at 325 degrees for 30 minutes. For variety add 1/2 cup chopped dates. For holiday bars, color coconut green and add 1/4 cup chopped maraschino cherries. Dust top of bars with powdered sugar.

PECAN BARS

Mary Schwandt

1/3 c. butter	3 eggs
1/2 c. brown sugar (firmly packed)	2/3 c. sugar
1 1/3 c. flour	1/3 tsp. salt
1/2 tsp. baking powder	1/3 c. butter (melted)
1 1/4 c. pecans (chopped)	1 c. dark syrup

Cream together butter and brown sugar; add flour and baking powder. Mix these in electric beater until crumbly and stir in 1/4 cup chopped pecans. Pat firmly into well greased 9x12 inch pan. Bake for 10 minutes at 350 degree oven. Beat together eggs, sugar, salt, butter and syrup. Stir in 1 cup pecans. Pour over the baked crust. Again bake for 30 minutes at 350 degree oven. Cut into bars.

MOUND BARS

Frieda Steinkamp

20 graham crackers (crushed)	2 c. coconut (flaked)
1/4 c. sugar	1 (6 oz.) pkg. chocolate chips
1/2 c. butter <u>or</u> margarine (melted)	1 T. peanut butter
1 can sweetened condensed milk	

Mix graham cracker crumbs, sugar and butter and press in a 9x13 inch pan. Bake 10 minutes in 350 degree oven. Mix sweetened condensed milk and coconut and pour over baked crust. Bake 20 minutes in 350 degree oven. Remove from oven, cool and cut into bars. Melt chocolate chips and peanut butter and spread over top; or melt 2 large Hershey bars and spread over top.

MOUND BARS

Naomi (Lorenz) Kohrs

2 c. graham cracker crumbs	1 c. sweetened condensed milk
3/4 c. butter	2 c. coconut
1/3 c. sugar	2 lg. Hershey almond bars

Mix cracker crumbs, sugar and butter. Press in a 9x13 inch pan. Bake for 10 minutes in a 350 degree oven. Cool slightly. Mix milk and coconut together and spread on crust. Bake for 20 minutes in a 350 degree oven and cool again. Melt almond bars and spread on top. Place in refrigerator until firm. Cut into bars.

DATE BARS

Mrs. Alfred (Phyllis) Daubendick, Jr.

1/2 c. all-purpose flour	2 eggs
1/2 tsp. baking powder	1 c. dark brown sugar
1/4 tsp. salt	(firmly packed)
1 1/2 c. (8 oz.) pitted dates	1/4 c. salad oil
(cut-up)	1 tsp. vanilla
1 c. walnuts (coarsely chopped)	

Mix flour, baking powder and salt. Combine with dates and nuts; set aside. Beat eggs, add sugar and beat well. Mix in oil and vanilla. Stir in flour-date mixture, mixing thoroughly. Spread evenly in greased and floured 9x13 inch pan and bake at 350 degrees for 25 - 30 minutes. When slightly cool, cut into bars. Makes about 3 dozen.

CHERRY NUT BARS

Ida Darnauer

2 eggs	1 pkg. (17, 19, <u>or</u> 20 oz.) white
(slightly beaten)	cake mix
2 T. maraschino cherry juice	1/2 c. maraschino cherries
2 T. butter	(drained, chopped)
	1/2 c. walnuts (coarsely chopped)

Combine first four ingredients in mixing bowl; beat until well blended. Stir in cherries and nuts. Spread in greased floured 15 1/2x10 1/2x1 inch pan. Bake in moderate oven (350°) for 25 - 30 minutes. Loosen from sides of pan. Let cool on cooling rack. Frost with cherry-pink* butter frosting, and garnish with maraschino cherries. Cut in bars. Makes 4 dozen.

FROSTING:

1/3 c. butter (soft)	1 T. cherry juice
3 c. powdered sugar (sifted)	2 - 3 T. cream
Few drops red food coloring	Continued Next Page.

CHERRY NUT BARS (Continued.)

Combine butter and sugar. Add cherry juice and cream, mixing until smooth. Add coloring to make delicate pink. Spread over cherry nut bars. Garnish with maraschino cherries, if desired.

(For change, substitute 5 tablespoons water and 2 tablespoons Nestle's strawberry quick drink powder instead of cherry juice and cherries.)

CRUMBLE BANANA DATE BARS

Mrs. Grace Giesman

1 1/2 c. dates (cut up)	1 c. sugar
1/3 c. sugar	1/2 tsp. salt
2 T. butter	1 c. flour
2 bananas (mashed)	1 tsp. soda dissolved in 2 T.
1 c. margarine <u>or</u> butter	cold water
(softened)	2 1/2 c. quick oatmeal

Combine dates, sugar and butter and cook over low heat until mushy. Set aside and when slightly cooled add the 2 bananas. Mix rest of ingredients in a large bowl until butter is evenly mixed throughout. Pat out 2/3 of the crumble mixture in bottom of 9x13 inch pan. Spread cooked date mixture over this. Crumble remaining oatmeal mixture over top. Bake 25 minutes in 350 degree oven. Makes 2 dozen bars.

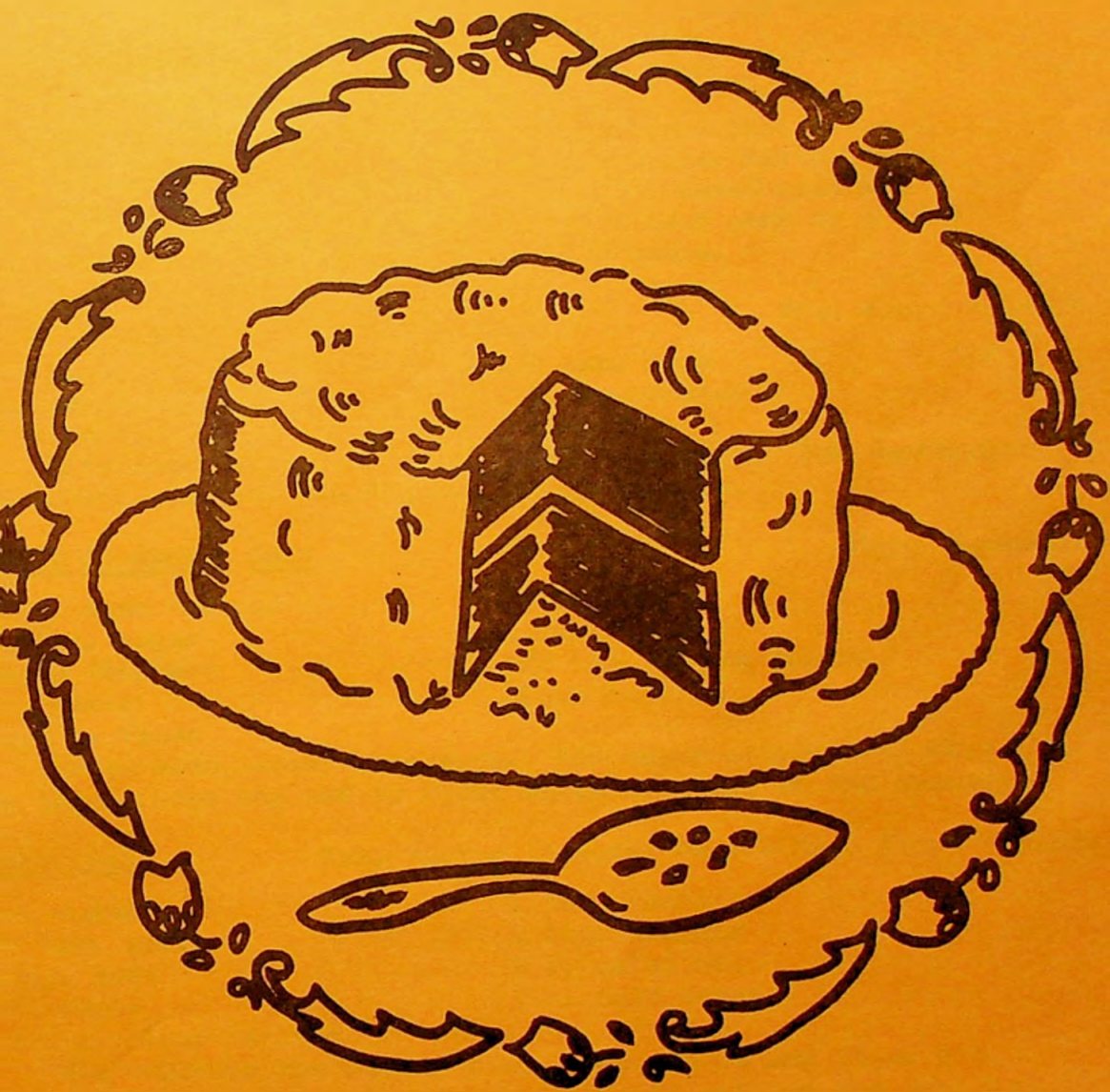
JELLY ROLL

Lillie Helmke

1 c. flour (sifted)	3 eggs
Pinch of salt	(well beaten)
4 level tsp. baking powder	1 c. sugar
Grated rind of 1 lemon (<u>or</u>	1/3 c. hot milk
lemon flavoring)	Glass of jelly

Beat sugar into eggs. Add lemon rind or flavoring. Sift flour, salt and baking powder three times. Add to egg mixture. Add the milk last. Bake on a 15x11 inch buttered cookie sheet at 375 degrees for 15 - 20 minutes. Turn out on damp cloth and trim off the crisp edges. Spread with jelly and roll up, beginning at short end. Wrap in the cloth until cool. Top with powdered sugar.

CAKES - FROSTINGS





CAKES - FROSTINGS

HAND-ME-DOWN CHOCOLATE CAKE

Mrs. Herman (Frieda) Rademacher

3/4 c. butter or oleo
 1 3/4 c. sugar
 2 eggs
 1 tsp. vanilla
 2 c. all-purpose flour

3/4 c. cocoa
 1 1/2 tsp. baking soda
 1/2 tsp. salt
 1 1/2 c. water

Cream butter and sugar, add eggs and vanilla. Beat 1 minute on medium speed. Combine flour, cocoa, baking soda and salt. Add alternately with water to creamed mixture. Pour batter into 2 greased and floured 8 inch pans or a 13x9 inch pan. Bake at 350 degrees for 35 minutes.

DEVIL FOOD CAKE

Mrs. Floyd Schmidt

2 c. flour
 1 c. sugar
 1/2 c. cocoa

1/2 tsp. soda
 1 c. mayonnaise
 1 c. water

Sift together flour, sugar, cocoa and soda. Add mayonnaise and water. Bake at 350 degrees for 25 minutes.

WHACKY CHOCOLATE CAKE

Mary Hagemeyer

1/2 c. oleo (melted)
 1 1/2 c. sugar
 2 eggs (beaten)
 1 c. water
 1 1/2 c. flour

1/2 c. cocoa
 1 tsp. soda
 1/2 tsp. baking powder
 Pinch salt

Cream oleo, sugar, and eggs. Add water alternately with dry ingredients and add to first mixture. Bake at 350 degrees.

WACKY CAKE

Mrs. Victor (Alvera) Bade - Mrs. Floyd Schmidt

1 c. sugar
 1/2 tsp. salt
 1 tsp. soda
 3 T. cocoa
 1 1/2 c. flour (sifted)

1 tsp. vanilla
 1 tsp. vinegar
 5 T. salad oil
 1 c. cold water

Mix together the sugar, salt, soda, cocoa and flour and make a hole in center of these ingredients and add the vanilla, vinegar, salad oil and cold water. Mix. Put in 8x8 inch pan.

Continued Next Page.

WACKY CAKE (Continued.)

Bake at 350 degrees for 25 - 30 minutes.

Ideal to make when short on eggs and milk as this recipe requires neither.

CHERRY CHOCOLATE CAKE

Mrs. Carl Buhr

1 reg. size chocolate cake mix 2 eggs
 1/4 tsp. baking soda 1/3 c. boiling water
 1 (No. 303) can cherry pie
 filling

Combine ingredients. Beat with mixer for 2 minutes.
 Grease and flour two 9 inch pans or one 13x9x2 inch pan.
 Turn batter into pans and bake at 350° for 35 to 40 minutes.
 Remove from pans and let cool on cake rack. Frost with your
 favorite frosting. This cake improves with age like fruitcake.

CHERRY CHOCOLATE CAKE

Marcia Lentz

1 pkg. chocolate fudge cake mix 1/2 c. water
 1 pkg. cherry Jello 2 eggs
 2 T. oil

Blend proceeding ingredients. Add another 1/2 cup water,
 1 more egg, 1/4 to 1/2 cup maraschino cherries (cut up).

Beat for several minutes and bake in two layers at 350°
 for 30 to 35 minutes.

FROSTING:

One box powdered sugar; 1/4 cup shortening; 3 tablespoons
 cocoa; 1/4 teaspoon salt; 1 egg; 1/4 cup cherry juice; 1/4 to
 1/2 cup maraschino cherries, cut up.

THIS IS A DELICIOUS MOIST CAKE.

CHOCOLATE CAKE

1 c. butter 2 c. flour
 2 c. brown sugar 1 tsp. soda
 3 egg yolks 1/2 tsp. salt
 1 tsp. vanilla 1 c. coconut
 1 sq. chocolate 3 egg whites
 1 c. sour milk or buttermilk (beaten)

Cream butter and sugar, add egg yolks, vanilla and melted
 chocolate. Mix well. Add sifted dry ingredients alternately
 with sour milk. Add coconut. Lastly fold in beaten egg whites.
 Use 9x13 inch pan. Bake at 350° for 30 to 40 minutes.

CHOCO-DOT PUMPKIN CAKE

Esther (Damrow) Krispel

2 c. all-purpose flour (sifted)	2 c. sugar
2 tsp. baking powder	4 eggs
1 tsp. baking soda	1 (1 lb.) can (2 c.) pumpkin
1/2 tsp. salt	1 c. vegetable oil
1 1/2 tsp. cinnamon	1 1/2 c. 40% Bran Flakes
1/2 tsp. ground clove	1 (6 oz.) pkg. (1 c.) semi-sweet chocolate morsels
1/4 tsp. allspice	1 c. nuts (coarsely chopped)
1/4 tsp. ginger	Confectioners' sugar glaze (opt.)

Sift together flour, baking powder, soda, salt, spices and sugar. Set aside. In large mixing bowl, beat eggs until foamy. Add pumpkin, oil and bran flakes. Mix well. Add dry ingredients, mix until combined. Stir in chocolate and nuts. Spread in ungreased tube pan. Bake at 350° for 1 hour and 10 minutes.

INDIAN CAKE

Eleanor Hofeling

1 stick oleo	1 tsp. baking soda
2 c. sugar	1 tsp. baking powder
2 eggs	1/2 tsp. salt
1/2 c. cocoa	1 tsp. vanilla
1/2 c. cold coffee	1 c. boiling water
2 c. flour	

Cream oleo and sugar, add eggs and beat. Add cocoa and coffee. Mix flour, soda, baking powder and salt together and add to creamed mixture. Add vanilla and mix on low speed. Add boiling water. Bake at 350° for 30 minutes.

BUD'S CHOCOLATE CAKE

Mrs. William (Tille) Mahloch

1/2 c. cocoa	2 c. flour
3/4 c. water	1 tsp. soda
2 c. sugar	1/4 tsp. salt
1/2 c. butter	1 c. tap water
2 eggs	1 tsp. vanilla

Bring to a boil the cocoa and 3/4 cup water, let cool. Blend sugar, butter and eggs. Add the chocolate mixture and set aside. Sift flour, soda, salt. Combine remaining ingredients and mix all together. Bake in 9x13 inch pan in slow oven, 325°. A very moist cake- my mother's best.

CHOCOLATE CAKE (using hot coffee)

Mrs. Wayne Lidolph

1/2 c. shortening	1/2 tsp. salt
2 c. sugar	1 tsp. vanilla
1/2 c. cocoa	1/2 c. hot coffee <u>with</u> 1 tsp. soda
2 c. flour	in it
(sifted)	1 c. hot water
1 tsp. baking powder	3 eggs

Put all ingredients except the eggs in a large bowl and beat 2 minutes. Add eggs and beat 2 minutes longer. Batter will be thin. Pour into greased 9x13 inch pan. Bake in 350 degree oven for 30 minutes.

CHOCOLATE SHEET CAKE

Mrs. Raymond Spilker (Mildred)

Bring to boil:

1 1/2 sticks oleo	1 c. cold water
4 T. cocoa	

In large bowl:

2 c. flour	1 tsp. cinnamon
2 c. sugar	1/4 tsp. salt
1/2 c. buttermilk	1 tsp. soda
1 tsp. vanilla	

Pour the boiling mixture over the flour, sugar and mix well. Add remaining ingredients. Bake in greased-floured sheet cake pan for 20 minutes at 350 degrees. About 5 minutes before cake is done bring to a boil 1 stick oleo, 4 tablespoons cocoa and 5 tablespoons milk. Remove from heat and add 1 pound powdered sugar and 1 cup nuts. Frost immediately after removing from oven. (This frosting is very thick, you may have better luck adding small amount liquid to spreading consistency, as it will tear cake.)

UNFROSTED CHOCOLATE PECAN CUPCAKES

Evelyn Roehr

4 sq. semi-sweet baking chocolate	4 lg. eggs
2 sticks margarine	2 tsp. vanilla
1 1/2 c. pecans (chopped)	1 c. flour
1 3/4 c. sugar	(unsifted)

Beat sugar and eggs until thick and creamy. Heat the chocolate and margarine until melted and add to egg mixture. Add vanilla, flour and pecans. Mix well. Pour into paper baking cups 2/3 full. Bake at 325° for 30 to 35 minutes or until done.

DIABETIC CAKE

Dena Fruhling

2 c. water	1 tsp. baking soda
2 c. raisins (or artificially sweetened fruit cocktail)	2 c. flour
2 eggs	1 1/4 tsp. cinnamon
1 c. unsweetened applesauce	1/2 tsp. nutmeg
2 T. liquid sweetener	1 tsp. vanilla
3/4 c. cooking oil	1/2 tsp. salt

Cook the raisins in the water until soft. Drain off remaining water. Combine raisins, applesauce, eggs, sweetener and oil. Mix well. Blend in baking soda and flour. Add remaining ingredients and mix well. Bake in 13x9 inch pan at 350° until a toothpick comes out clean.

GRANDMA'S POUND CAKE

Mrs. Harold Deitemeyer

1 c. (1/2 lb.) butter (do not substitute)	Dash of salt
1 2/3 c. sugar	5 eggs
1 T. vanilla flavoring	(VERY WELL BEATEN)
1 T. lemon flavoring	2 c. cake flour
	(sift once, then measure)

Cream softened butter thoroughly, until light and fluffy. Add the well beaten eggs. Very gradually add the flavorings. Fold in the flour which has been sifted once more. Pour into a greased AND floured tube pan. Bake in slow oven (325 degrees) on the center shelf. The baking time seems to vary - I bake it about an hour, remove it from the oven when the edges of the cake are beginning to pull away from the pan. Let it cool, on a rack, for a bit before removing it. Run a knife around to loosen it, being careful to keep the crusty part with the cake. When serving, slice in very thin slices, much smaller than the normal "wedge".

DATE CAKE

Laura Fruehling

1 lb. dates (cut fine)	1 heaping T. butter or other
1 c. boiling water	shortening
1 tsp. soda	2 eggs
1 c. sugar	1 1/2 c. flour (sifted)
	1 c. nutmeats

Mix dates, boiling water, soda and sugar together and let cool. Combine remaining ingredients and place in greased, floured 9x13 inch pan and bake for 30 minutes at 350°. Serve slightly warm with whipped cream. Top with a maraschino cherry.

COCA COLA CAKE

Mrs. Marvin Parde

2 c. all-purpose flour (sifted)	1 c. Coca Cola
2 c. sugar	1/2 c. buttermilk <u>or</u> sour milk
3 heaping T. cocoa	1 tsp. soda
1/2 tsp. salt	2 eggs (unbeaten)
1 stick margarine	1 tsp. vanilla
1/2 c. cooking oil	1 1/2 c. miniature marshmallows

Sift flour, sugar, cocoa and salt together. Bring margarine, oil and Cola to a boil and pour over sifted dry ingredients. Add buttermilk, soda, eggs and vanilla. Beat batter until smooth, then fold in marshmallows. Turn into greased 9x13 inch pan or cookie sheet. Bake at 350° for 45 to 50 minutes.

ICING:

1/2 stick margarine	1 1/2 c. confectioners' sugar
3 T. Cola <u>or</u> milk	1/2 tsp. vanilla
2 T. cocoa	1 c. nuts <u>or</u> coconut

Bring margarine, Cola and cocoa to a boil. Then add the rest of the ingredients. Pour over the hot cake and spread evenly. Allow cake to cool in pan. Serves 20.

ANGEL FOOD CAKE

Martha Oltman

12 very lg. <u>or</u> 14 med. egg whites	1 1/4 tsp. cream of tartar
2 tsp. vanilla	1 1/2 c. sugar (sifted 3 times)
1/2 tsp. salt	1 1/4 c. flour (sifted 3 times)

Prepare sugar and flour before beating egg whites. Add vanilla to the egg whites and beat until light and frothy (I use a wire hand beater). Add salt and cream of tartar and beat until egg whites stand in peaks but not dry. Fold in sugar, a little at a time. Fold in flour a little at a time until well blended. Bake in ungreased tube cake pan. Start in 325° oven and when it has raised to nearly the top of the pan increase heat to 350°. Bake for 1 hour total time. When cake is done remove from oven and invert on pop bottle until cake is cold. Seven minute frosting is good on this cake.

FOR CHOCOLATE ANGEL FOOD CAKE:

Use recipe but sift the cake flour three times and measure and use one cup. Sift cocoa three times and measure for a total of 4 tablespoons. Add cocoa to remaining flour and sift three more times. Fold into cake mixture a little at a time until well blended.

POORMAN'S CAKE

Mrs. Harlan (Erna) Huls

2 c. water	2 tsp. cinnamon
2 c. sugar	1/4 tsp. cloves
1 c. raisins	1 tsp. salt
1 c. shortening	1 tsp. soda
3 c. flour	1 c. walnuts (chopped)

Combine water, sugar and raisins in saucepan and boil 15 to 20 minutes. While still hot add shortening and stir until melted. Cool. Sift together dry ingredients and add to cooled raisin mixture. Add nuts. Grease and flour a 9x12 inch cake pan. Bake at 350° for 35 to 40 minutes. No frosting is needed. This cake keeps well and is excellent for camping or picnics.

BIG RED CAKE

Mrs. Al (Esther) Knispel

1/2 c. shortening	1 tsp. salt
1 1/2 c. sugar	1 c. buttermilk
2 eggs	2 tsp. vanilla
2 oz. red food coloring	1 T. vinegar
2 1/2 c. <u>plus</u> 1 T. cake flour	1 tsp. soda

Cream shortening with sugar. Add eggs and beat well. Add food coloring. Sift flour and salt together and add alternately with buttermilk and vanilla. Beat well. Mix vinegar and soda together and blend into batter. Bake at 350° for 25 to 30 minutes in two 8 inch pans.

FROSTING:

Three tablespoons flour; 1 cup milk; 1 cup sugar; 1 cup butter; 1 teaspoon vanilla. Cook flour and milk until thick. Cool. Cream sugar, butter and vanilla together. Add the cooked ingredients and beat until like whipped cream.

BUTTERMILK CAKE

Mrs. Melvin Winkle

2 c. brown sugar	1 c. raisins
1/2 c. shortening	1/2 c. coconut
2 c. buttermilk	1 tsp. cinnamon
1 tsp. soda	1 tsp. nutmeg
1 egg	1 tsp. cloves
3 c. flour	

Cream shortening and sugar. Add egg and beat well. Add sifted dry ingredients alternating with buttermilk. Mix in raisins and coconut. Bake in 9x13 inch pan at 350 degrees until done.

COOKIE CAKE

Mrs. Victor (Alvera) Bade

Combine:

2 c. flour	1 tsp. soda
2 c. sugar	1 tsp. cinnamon
1/2 tsp. salt	

Set aside. Bring to boil the following: 4 level T. cocoa; 2 sticks oleo; 1 cup water. Cool.

Add to first mixture:

1/2 c. buttermilk <u>or</u> sour milk	1 tsp. vanilla
2 eggs	1 c. nuts (chopped)

Combine cocoa mixture to dry ingredients and mix well. Add remaining ingredients. Use 11x16x1 inch pan. Bake in 400° oven for 20 to 25 minutes.

FROSTING:

Melt 1 stick oleo; 4 level tablespoons cocoa; 6 tablespoons milk. Add this warm mixture to 1 pound powdered sugar and beat well. Add vanilla and nuts. Spread on warm cake.

RHUBARB CAKE

Mrs. Dewane Spilker (Darlene)

1 1/2 c. shortening	1/4 tsp. salt
1 1/2 c. brown sugar	1 c. sour milk
1 egg	1/2 tsp. vanilla
2 c. flour	1 1/2 c. fresh rhubarb
1 tsp. soda	(cut in 1/2 in. pieces)

TOPPING:

1/2 c. sugar	1 tsp. cinnamon
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Cream shortening and brown sugar. Add egg. Beat until smooth. Sift together flour, soda, and salt. Add to creamed mixture, alternating with sour milk. Beat after each addition. Add vanilla. Fold in rhubarb. Pour into 9x13 inch greased pan. Sprinkle sugar-cinnamon topping on batter before baking. Bake 40 - 45 minutes at 350°.

BANANA BREAD OR CAKE

Mrs. Carl Buhr

1 1/2 c. sugar	2 c. flour
1/2 c. butter	2 or 3 bananas (mashed)
2 eggs	Nutmeats (opt.)
1/2 c. sour milk	Raisins (opt.)
1 tsp. soda	A little coconut (opt.)

Cream the sugar and butter. Add other ingredients. Bake in greased 9x13 inch cake pan or loaf pans. Bake at 350° for 1 hour. Frost with glaze made with powdered sugar while warm.

BANANA CAKE

Recka (Baehr) Siefkes

- | | |
|------------------|------------------------|
| 1 1/2 c. sugar | 1 c. bananas |
| 2 eggs | (mashed) |
| 3/4 c. sour milk | 1/2 tsp. baking powder |
| 1 tsp. soda | 1 1/2 c. flour |

Cream butter and sugar, add eggs, and other ingredients.

Bake in loaf or layer pans at 350 degrees for 25 to 30 minutes.

CHERRY NUT CAKE

Mrs. Emile Folkerts

- | | |
|------------------------------------|--|
| 2 c. flour | 1/2 c. cold water |
| 1 1/2 c. sugar | 1 tsp. vanilla |
| 3 tsp. baking powder | Maraschino cherries (10 oz. enough
for 2 cakes) |
| 1 tsp. salt
(add to egg whites) | 1/2 c. walnuts (chopped fine) |
| 1/2 c. cooking oil | 1 1/2 egg whites (beaten stiff
till they roll in balls) |
| 7 egg yolks | 1/2 tsp. cream of tartar (add to
whites) |
| 1/4 c. cherry juice | |

Mix sugar and egg yolks, add cherry juice and baking powder. Add cooking oil and water alternately with flour. Add vanilla, cherries, and nuts. Add slowly to egg whites. Bake 60 - 70 minutes at 300 degree oven. Bake in angel food cake pan. Cool and frost with your favorite frosting.

QUICKIE PEACH CAKE

Mrs. Harvey Hagemeier (Evelyn)

- | | |
|-------------------------------------|--|
| 1 (No. 2 1/2) can sliced
peaches | 1/2 c. margarine (melted) |
| 1 box butter brickle cake mix | 1/2 c. walnuts <u>or</u> pecans
(chopped) |

Pour peaches, juice and all into greased 9 by 13 inch pan. Sprinkle dry cake mix over peaches; melt margarine and pour over top. Sprinkle on nuts; with fork, work cake mix into peach juice until all is moistened. Bake in 350 degree oven for 50 minutes.

LEMON CAKE

Bertha Meints

- | | |
|--|----------------------|
| 1 pkg. yellow cake mix | 4 eggs |
| 1 pkg. Jello <u>instant</u> lemon
pudding | 1/3 c. Wesson
oil |
| 1 c. <u>plus</u> 2 T. water | |

Continued Next Page.

LEMON CAKE (Continued.)

Mix all ingredients thoroughly and bake in 9x13 inch pan for about 30 minutes at 350 degrees. Remove from oven and poke holes in cake with fork. Pour glaze over cake and work into holes and return to oven for 5 minutes longer.

GLAZE:

Two and one half cups powdered sugar; one 6 ounce can frozen lemonade, thawed; mix together and pour over cake.

ORANGE CHIFFON CAKE

Mrs. Lydia Obering

1 c. <u>plus</u> 2 T. cake flour	2/3 c. Nesbitts orange pop
(sifted)	1/2 tsp. salt
3/4 c. sugar	1/4 c. salad oil
1 1/2 tsp. baking powder	1/4 tsp. cream of tartar
4 lg. eggs	

Separate eggs. To the egg whites add cream of tartar and beat until they will hold peaks; add 1/4 cup sugar and continue to beat until of a meringue texture. Set aside. Add oil and Nesbitts orange pop to egg yolks and beat till thick. Sift flour with baking powder and salt. Combine egg mixtures, folding together; then sift in flour mixture, all at one time and fold this flour mixture in. Pour into ungreased 9 inch tube pan. Bake at 325 degrees for 50 - 55 minutes. Remove from oven and allow to cool by inverting the pan. Cover with Nesbitt frosting:

1/2 c. butter	1/4 tsp. salt
4 T. flour	2/3 c. Nesbitts orange pop
3 c. confectioners' sugar	
(sifted)	

Melt butter in heavy saucepan. Remove from heat, blend in flour and salt, into a roux. Stirring constantly: add Nesbitts orange pop, slowly beating to keep smooth. Return to low heat and bring to gentle boil. Cook one minute, stirring. Remove from heat, add confectioners' sugar at once, beating well. Set saucepan in pan of cold water and continue to beat until of spreading consistency.

Make cake flour: To turn all-purpose flour into cake flour, use 2 cups minus 2 tablespoons flour, plus 2 teaspoons baking powder and 2 tablespoons cornstarch. This is a great cake flour.

PAULINES APPLESAUCE CAKE

Waunita (Cox) Schopp

1/2 c. shortening	1 tsp. cinnamon
1 1/2 c. sugar	1/2 tsp. cloves
2 eggs (beaten)	1 c. raisins
1 c. thick unsweetened apple- sauce	2 c. flour
1 tsp. baking powder	1/4 tsp. salt
1/2 tsp. soda	

Cream sugar, shortening, add eggs, and beat well. Add applesauce. Add the sifted dry ingredients, mix well and fold in raisins. Bake in wax lined 8 inch square pan. Set oven at 350 degrees for 45 to 60 minutes. NICE MOIST CAKE.

FRESH APPLE CAKE

Dorothy (Fletcher) Hertzell

2 c. flour (sifted)	1 tsp. salt
2 c. sugar	1 level tsp. soda
1 1/4 c. cooking oil	1 tsp. cinnamon
2 eggs	2 tsp. vanilla
3 c. peeled apples (chopped)	1 c. nutmeats (chopped)

Combine first 4 ingredients in mixing bowl. Beat until smooth. Add apples, salt, soda, vanilla and cinnamon. Mix thoroughly by hand. Stir in nutmeats. Bake in 9x13 inch pan in 325° oven for 45 minutes. This is a favorite cake because it's so moist.

RAW APPLE CAKE

Mrs. Carl Buhr

1 c. sugar	1 tsp. soda
1/4 c. butter <u>or</u> oleo	1 tsp. cinnamon
1 egg (unbeaten)	1/2 tsp. nutmeg
2 lg. unpeeled apples (washed <u>and</u> shredded)	1/2 tsp. salt
1 c. flour	1/2 c. nuts (chopped)

Mix first 3 ingredients, then apples. Add dry ingredients to the sugar mixture and mix well. Pour into cake pan and bake at 350° for 30 to 35 minutes or until done. This recipe doubles well.

A substitute for sour milk and soda: If your recipe calls for sour milk and soda you can use the same amount of milk and substitute one teaspoon of baking powder for each 1/4 teaspoon of baking soda.

APPLE CRUMB CAKE

Marie Stevens

2 c. flour (sifted)	3 T. cornstarch
1 c. brown sugar	1/4 tsp. salt
1/2 c. quick cooking oatmeal	1 c. water
3/4 c. butter	1 tsp. vanilla
1 c. sugar	4 apples (thinly sliced)

Combine flour, brown sugar, oatmeal and melted butter. Pat half of mixture into 8 inch square pan. In a saucepan combine sugar, cornstarch, salt and water. Cook stirring constantly until thickened. Add vanilla. Place apples in cooked mixture. Spread over crumbs. Pat remaining crumbs over apples. Bake at 350° for 50 to 55 minutes.

FRESH APPLE CAKE

Mrs. D. J. Gleason

3 eggs	1/2 tsp. salt
1 c. salad oil	1 tsp. vanilla
2 c. sugar	1 tsp. baking soda
2 c. flour	1 c. nuts
2 tsp. cinnamon	4 c. raw apples (chopped fine)

Combine eggs and oil and beat until foamy, add sugar and beat until light and thick. Sift dry ingredients and mix into batter. Stir in flavoring, nuts and apples. Pour into greased 9x13 inch pan and bake at 350 degrees for 50 minutes. Serve with whipped cream or favorite sauce.

MOIST APPLE CAKE

Mrs. George Manes

1 c. salad oil	1 tsp. cinnamon
2 eggs	1 tsp. baking powder
2 1/2 c. flour	1 tsp. maple flavoring
1 tsp. soda	3 c. tart apples (chopped)
1 tsp. salt	1 c. nuts (chopped)

Beat salad oil, eggs and sugar together until light and fluffy. Sift dry ingredients together and add to first mixture. Stir in flavoring and apples. Add nuts, if desired. Spoon into greased 9x13 inch pan. Bake at 350 degrees about 55 minutes or until it tests done.

Push a thumbtack into one side of a spool of thread. If you should drop the spool, it will not roll far.

MOIST PUMPKIN CAKE

Waunita (Cox) Schopp

1 lg. yellow Swans Down	1 1/3 c. canned pumpkin
cake mix	1/4 tsp. cloves
3 eggs	1/2 tsp. allspice
3/4 c. water	1 tsp. cinnamon

Combine ingredients with mixer for about 3 minutes.

Pour into greased 9x13 inch cake pan. Bake at 350 degrees for 30 to 35 minutes.

PUMPKIN CAKE AND FROSTING

Mrs. Myron Ballain

2 c. flour	2 c. sugar
2 tsp. soda	1 c. Wesson oil
2 tsp. baking powder	2 c. pumpkin
4 eggs	

Sift together flour, soda and baking powder. Beat together eggs and sugar; add oil and beat again. Add flour mixture to egg mixture. Beat well. Add pumpkin and mix well. Put in 3 (8 inch) layer pans. Bake at 350 degrees for 30 - 35 minutes. Cool and frost.

FROSTING:

One (8 ounce) package cream cheese, 1 stick butter, 1 teaspoon vanilla and 1 box powdered sugar. Have cream cheese and butter at room temperature; beat in sugar and vanilla and spread.

MARSHMALLOW SWIRL ICING

Mrs. Arnold (Viola) Spilker

1 3/4 c. sugar	1/2 tsp. salt
3/8 c. water	1/4 lb. sm. marshmallows
2 egg whites (unbeaten)	1 tsp. vanilla
1/4 tsp. cream of tartar	

Combine all ingredients except marshmallow and vanilla in a large pan. Cook over medium heat, beating continuously with electric mixer until frosting stands in peaks. Add marshmallow and continue beating over LOW heat until marshmallows are melted. Remove from stove, add 1 teaspoon vanilla and beat until frosting stands in swirls.

Keep a medium size plastic bag handy when you are mixing bread or other dough with your hands. Slip bag on hand when the phone rings and answer - no mess.

CREAM CHEESE FROSTING

Mrs. Anita Goracke (Janssen)

3 oz. pkg. cream cheese
1 T. milk

2 1/2 c. confectioners' sugar
(sifted)
1/2 tsp. vanilla

Blend cream cheese and milk. Gradually add sugar, blend well. Mix in vanilla extract if desired. Makes enough icing for tops of 2 (8 inch) layers. (For additional frosting double recipe.) If desired, decorate with flowers or toasted almonds and candied cherries.

CHOCOLATE ICING

Mrs. Eugene (Caroline) Bargman

1 oz. chocolate
1 c. sugar
1/2 c. cream or evaporated
milk

2 T. butter
1/2 tsp. vanilla
Nuts

Mix chocolate, sugar and cream and bring to a boil; add butter. Cool and add vanilla and nuts. Beat and spread on cool cake.

NEVER FAIL CHOCOLATE FUDGE FROSTING

Eleanor Hofeling

1 egg
1 c. sugar
2 T. cocoa

3 T. milk
2 T. butter
Vanilla

Beat the egg, add milk, butter, sugar and cocoa. Cook over low flame stirring constantly. When mixture comes to a good boil remove from heat. Add vanilla and beat until thick enough to spread.

CHOCOLATE CREME FROSTING

Phyllis Daubendiek

1/2 c. butter
2 1/2 c. confectioners' sugar
(sifted)

2 T. light cream or milk
2 sq. unsweetened chocolate
(melted)

Cream butter until light and fluffy. Add confectioners' sugar, cream or milk and continue beating until smooth and creamy. Beat in melted chocolate and beat well.

FROSTING

Waunita Schopp

3 oz. cream cheese
1 stick margarine

1 lb. powdered sugar

Cream and mix in mixer. Good on pumpkin, applesauce or spice cakes.

EXCELLENT ICING

Uvonna Reedy

1 c. sm. marshmallows 1/4 tsp. vanilla
 1/4 c. chocolate bits Powdered sugar
 1 tsp. oleo

Melt marshmallows, chocolate bits, and oleo over low heat. Stir. Remove from heat and beat in vanilla and enough powdered sugar to make a spreading consistency. Add a spoonful of cream or milk if needed.

TAKE TIME FOR TEN THINGS

1. Take TIME to WORK - -
 It is the price of success.
2. Take TIME to THINK - -
 It is the source of power.
3. Take TIME to PLAY - -
 It is the secret of youth.
4. Take TIME to READ - -
 It is the foundation of knowledge.
5. Take TIME to WORSHIP - -
 It is the highway of reverence and washes the dust
 of earth from our eyes.
6. Take TIME to LOVE - -
 It is the one sacrament of life.
7. Take TIME to HELP and ENJOY FRIENDS - -
 It is the source of happiness.
8. Take TIME to DREAM - -
 It hitches the soul to the stars.
9. Take TIME to LAUGH - -
 It is the singing that helps with life's loads.
10. Take TIME to PLAN - -
 It is the secret of being able to have time to
 take time for the first nine things.

ADDITIONAL RECIPES

DESSERTS





DESSERTS

RICH VANILLA ICE CREAM (Freezer type.)

Mrs. Wayne Lidolph

6 eggs	3 c. cream
2 1/4 c. sugar	2 T. vanilla
6 c. milk	

Beat eggs well in saucepan. Add sugar and milk. Cook, stirring constantly, just until mixture reaches boiling point. Cool, beating occasionally with beater. When cool, add cream and vanilla. Pour into freezer can and freeze. A blender may be used to mix these ingredients to avoid cooking the custard, but it will not be as smooth.

HOMEMADE ICE CREAM (1 gallon)

Mrs. Harlan (Marilyn) Guenther

6 eggs	2 T. vanilla
1 1/2 c. sugar	1/4 tsp. salt
1 can (14 oz.) Borden's sweetened milk	Milk (to fill gallon container)

Beat eggs and sugar until thick. Add remaining ingredients. Pour into freezer container. Pack with ice and salt; freeze till firm. Drain off water; repack with ice and salt. Let ripen 2 - 3 hours.

ICE CREAM

Marilyn Luppen

1 pt. Coffee-Rich non dairy creamer	4 eggs
1 can (1g.) evaporated milk	1 3/4 c. sugar
	1 T. vanilla

Beat the eggs and add sugar, vanilla, creamer, and milk. Pour into the freezer and add whole milk until 3/4 full. Freeze until hard. Enough for 1 gallon freezer.

STRAWBERRY ICE CREAM

Viola Thornburg

1 (3 oz.) pkg. strawberry Jello	1 c. cream
1 c. boiling water	1 tsp. vanilla
1 1/2 c. sugar	1 (12 oz.) pkg. strawberries (frozen)
2 c. milk	3/4 tsp. salt
2 eggs (well beaten)	

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STRAWBERRY ICE CREAM (Continued.)

Dissolve Jello in boiling water; add sugar, well beaten eggs, milk, cream and vanilla. Stir until well blended; stir in frozen strawberries and pour into 1/2 gallon freezer and freeze until firm.

FRUIT SHERBET

Marcia Lentz

1 1/2 c. sugar 1/4 c. lemon juice
1 c. orange juice 2 c. milk
1 c. crushed pineapple

Soak sugar and fruit and juices 5 minutes. Slowly add milk. Pour into tray in refrigerator and stir every 30 minutes for 1 1/2 hours. It will require about 4 hours to freeze. The regular freezer method can be used.

LIME SHERBET

Norma (Lentz) Martin

1 pkg. lime Jello 1 c. hot water
1 1/2 c. sugar

Stir until dissolved. Add rind and juice of 2 lemons (or equal amount Realemon), 1 quart milk.

Pour into flat pan, put into freezer compartment. Stir occasionally. For more color, add a little green coloring to mixture. Refreshing, light, makes a good dessert following a big meal.

HOT FUDGE SAUCE

Mary Schwandt

1 cube butter 3/4 c. Carnation milk
2 1/2 c. powdered sugar 2 sq. bitter chocolate

Cook all ingredients in double boiler for 1/2 hour to 45 minutes. Serve hot over vanilla ice cream.

APPLE MALLOW CRISP

Mrs. Frieda Rademacher

4 c. peeled apples (sliced) 1 tsp. cinnamon
1/4 c. raisins (may be omitted)
1/4 c. water 1/4 tsp. salt
3/4 c. flour 1/2 c. margarine
1/2 c. sugar 1 1/2 c. sm. marshmallows

Place apples, raisins, and water in 10x6 inch baking dish. Combine dry ingredients; cut in margarine till it resembles coarse crumbs, sprinkle over apples. Bake at 350 degrees for 35 - 40 minutes or until apples are tender. Sprinkle with marshmallows. Let brown in oven.

CHEESE 'N APPLE CRISP

Ida Darnauer

- | | |
|--|--|
| 3/4 c. cheese-flavored corn puffs (Chitos, crushed) | 3 T. butter <u>or</u> margarine (melted) |
| 1/3 c. sugar | 2 c. (21 oz.) prepared apple pie filling |
| 1/2 tsp. cinnamon | |
| 1 can (8 oz.) Pillsbury refrigerator buttermilk <u>or</u> country style biscuits | |

In small bowl, combine corn puffs, sugar and cinnamon. Reserve 1/3 cup for topping. Separate biscuit dough into 10 biscuits. Dip each in butter, coat both sides well with crumb mixture. Place each in ungreased muffin cup; pressing dough up sides and slightly over edge of cup. Fill each cup with about 2 tablespoons pie filling, sprinkle with reserved crumb mixture. Bake at 375 degrees for 25 to 30 minutes, until crust is golden brown.

To make ahead, prepare, cover and refrigerate up to 2 hours before baking. Bake as directed. To reheat, wrap loosely in foil, 375 degree oven for 10 - 15 minutes until warm.

QUICK APPLE DESSERT

Ida Darnauer

- | | |
|---|--|
| 1 pkg. (1 layer size) yellow cake mix | 4 T. margarine <u>or</u> butter (melted) |
| 1 (3 1/2 oz.) can (1 1/3 c.) coconut (flaked) | 1 (21 oz.) can apple pie filling |
| 1/2 tsp. ground cinnamon | |

Combine dry cake mix, coconut and cinnamon; stir in melted margarine. Press 2/3 of mixture into ungreased 8x8x2 inch baking pan, spread with pie filling. Crumble remaining coconut mixture over filling. Bake in 350 degree oven for 55 minutes. Serve warm or cooled. Spoon into dessert dishes. Top with ice cream, if desired. Makes 6 servings.

APPLE BETTY CRUNCH

Ida Darnauer

- | | |
|---------------------------------------|--|
| 1 (1 lb. 9 oz.) can apple pie filling | 1 1/2 c. sugar-coated cereal flakes |
| 1/2 c. Golden raisins | 1/4 c. butter <u>or</u> margarine (melted) |

To apple pie filling, add raisins. Turn into a shallow 9 inch casserole or pie plate. Toss sugar-coated cereal flakes with butter; spoon over pie filling. Bake 10 - 15 minutes at 400 degrees. Serve warm with heavy cream, whipped cream or ice cream. Serves 6.

APPLE CRISP

Mrs. William (Tillie) Mahloch

3/4 c. flour	1/4 c. water
1 c. sugar	1/2 tsp. salt
1/3 c. butter <u>or</u> margarine	1 tsp. cinnamon
4 c. apples	

Mix flour, sugar and butter or margarine. Slice the apples into baking dish, sprinkle with the water, salt and cinnamon. Spread over the apple mixture, the crumb mixture. Bake in 350 degree oven for 40 minutes. Cool and serve with vanilla ice cream.

APRICOT DESSERT

Norma Walker

1 can apricot pie filling	1/2 c. pecans
1 egg	1/4 c. oleo
1/3 c. water	1/2 c. coconut
1 Jiffy cake mix	

Place 1 can pie filling in bottom of pan. Add water and egg to cake mix; beat 4 minutes and spoon over apricots; add pecans, coconut and oleo on top. Bake 40 minutes at 350 degrees.

BREAD PUDDING

Mrs. Myron Ballain

6 slices white bread	2 tsp. vanilla
Butter <u>or</u> oleo (soft)	1 c. sugar
1 c. raisins	4 c. milk (scalded)
4 eggs	2 T. powdered sugar
1/8 tsp. salt	Cinnamon (to taste)

Spread'slices of bread with butter, cut in squares and arrange pieces in a 2 or 2 1/2 quart baking dish. Put raisins over bread. Beat eggs, add sugar, salt and vanilla. Combine with scalded milk. Pour over bread and raisins. Sprinkle powdered sugar and cinnamon over top. Place baking dish in pan of hot water and bake 50 - 60 minutes in 350 degree oven. Serve warm or cold.

BREAD PUDDING

Mrs. Harvey (LaVerna) Frerichs

2 1/4 c. milk	1 tsp. vanilla
2 eggs	1/4 tsp. salt
2 c. bread (cubed)	1/2 c. raisins
1/2 tsp. cinnamon	1/2 c. brown sugar

Mix all together and place in casserole. Place in larger pan of water and bake in 350° oven for 45 minutes.

CHERRY DELICIOUS

Mrs. Ann Baumfalk

- | | |
|---------------------|----------------------------|
| 1 pkg. cream cheese | 1 can cherry pie filling |
| 1 c. powdered sugar | 1 graham cracker pie shell |
| 1 c. whipped cream | |

Cream together the cream cheese and powdered sugar; fold in whipped cream and pour into pie shell. Place over the top the pie filling. Chill well. Will serve 12. This dessert is loaded with calories but is so delicious and easy to fix.

COTTAGE CHEESE CHERRY DELIGHTMrs. Alfred Hasenohr
Bernice Remmers

- | | |
|---|----------------------------------|
| 1 lg. size cottage cheese
(sm. curd) | 1 pt. whipped topping |
| 2 (3 oz.) boxes Jello (cherry
or strawberry) | 1 to 2 c. miniature marshmallows |
| 1 (No. 2) can crushed pineapple
(drained) | 1 can cherry pie
filling |

Mix together cottage cheese, dry Jello and pineapple until Jello is dissolved. Add whipped topping, marshmallows and cherry pie filling. Mix well. Chill and serve.

PUDDING CAKE

LaVerna (Miller) Frerichs

- | | |
|----------------------|-----------------|
| 1 c. flour | 1/4 tsp. cloves |
| 2 tsp. baking powder | 1 tsp. vanilla |
| 1/2 tsp. salt | 1/2 c. milk |
| 3/4 c. sugar | 2 T. oil |
| 2 T. cocoa | |
- Mix separately:
- | | |
|------------------|-----------------|
| 1 c. brown sugar | 1 T. cornstarch |
| 1/4 c. cocoa | |

- 2 c. boiling water

Combine first 9 ingredients and place in baking dish 8x8 inches. Sprinkle remaining ingredients over batter and then pour boiling water evenly over cake. Bake at 350° for 40 minutes.

Substituting baby food in recipes is a handy and easy way to make certain you have necessary ingredients on the shelf. Banana baby food can be used in banana bread or cake recipes. Two small jars equal 1 cup. Carrot baby food can be substituted for grated carrots.

BAKED CHOCOLATE PUDDING

Louise (Binggeli) Walker

- | | |
|------------------------|-----------------------|
| 1 c. flour | 1/2 c. nuts (chopped) |
| 3/4 c. sugar | 1 tsp. vanilla |
| 1/4 tsp. salt | 1/2 c. sugar |
| 1 1/2 T. cocoa | 1/2 c. brown sugar |
| 2 tsp. baking powder | 5 T. cocoa |
| 1/2 c. milk | 1 c. water |
| 2 tsp. butter (melted) | |

Sift together the flour, sugar, salt, cocoa and baking powder; then add milk, melted butter, nuts, and vanilla. Pour mixture into a greased baking dish and cover with mixture of sugar, brown sugar, and cocoa. Over this pour the water; this forms a frosting over the pudding. Bake 35 - 40 minutes at 350 degrees; and serve with whipped cream.

DATE PUDDING

Mrs. Cora E. Genrich

- | | |
|----------------------|------------------------|
| 1 c. flour | 1 c. dates (cut-up) |
| 1 c. sugar | 1 c. nuts |
| 2 tsp. baking powder | 2 T. butter |
| 1/2 tsp. salt | 1 c. brown sugar |
| 1 c. milk | 1 1/2 c. boiling water |

Make a batter of first seven ingredients and pour into a 9x13 inch pan, greased. Make a syrup of butter, brown sugar and water. Pour carefully over batter and bake 30 minutes at 350 degrees, garnish with whipped topping or cream.

FLUFFY LEMON DESSERT

Mrs. Adolph Lillich

- | | |
|--|-----------------------------------|
| 2 boxes lemon chiffon pie filling | 2 pkgs. Dream Whip |
| 1 loaf <u>or</u> regular angel food cake | 1 or 2 (3 oz.) pkgs. cream cheese |

Prepare pie filling according to box directions. Add angel food cake, which has been broken into small pieces. Put in a 9x13 inch pan. Refrigerate until set. Fix Dream Whip by directions and add softened cream cheese. Beat until smooth. Spread on top of lemon mixture. Refrigerate.

To quickly copy a recipe out of a newspaper, take a piece of waxed paper and lay it over the recipe. Then take a table knife, use the edge and carefully scrape across all the printing. Lift up waxed paper, recipe is on bottom side. Lay it on sheet of paper and scrape over the same area with the knife. There is your recipe.

LEMON DESSERT

Leona Jackson

1 1/2 c. flour	1 c. powdered sugar
1 1/2 sticks oleo	1 carton whipped topping
2/3 c. pecans <u>or</u> walnuts	2 pkgs. lemon instant pudding
(chopped)	3 c. milk
8 oz. cream cheese	

Combine flour, oleo, and pecans and press mixture into a 9x13 inch pan. Bake at 350°. Do not brown - about 30 minutes.

Beat until smooth the cream cheese, powdered sugar and whipped topping. Spread over cooled crust. Combine lemon pudding with the milk. Pour over cream cheese layer. Spread a thin layer of whipped cream on top. Serves 12.

ORANGE SHORTCAKE

Gertrude Warren

1/2 c. sugar	2 T. butter
1/2 c. milk	1 c. flour
1 tsp. baking powder	

SAUCE:

1 c. sugar	3 T. flour
1 c. water	1 T. butter

Combine sugar, milk, baking powder, butter and flour. Bake in a greased 8 or 9 inch round layer cake pan or square pan. Bake at 350 degrees until done (20 to 25 minutes). While baking, mix the sauce of sugar, water, flour and butter. Cook until thick, then add 2 oranges cut into small pieces. Serve over pieces of the cake. Very good served warm.

ORANGE DESSERT

1 lb. lg. marshmallows	2 pkgs. Dream Whip
1 c. ginger-ale	1 orange chiffon <u>or</u> angel
1 c. frozen orange juice	food cake
(diluted)	

Melt marshmallows, ginger-ale, and orange juice all together in double boiler. Set the top of boiler in refrigerator till mixture thickens. Prepare Dream Whip according to directions and fold into chilled mixture. Use 9x13 inch pan. Break up cake, use half in bottom of pan. Cover with half of mixture, repeat with cake and mixture. Can be covered with coconut. Let set 24 hours.

ORANGE ICEBOX DESSERT

Mrs. Harm Oltman

- | | |
|-----------------|--|
| 2 c. milk | 3/4 c. orange juice |
| 1 c. sugar | 1 tsp. orange rind |
| 2 eggs | 2 c. whipped cream <u>or</u> Cool Whip |
| 2 T. cornstarch | Pinch of salt |
| 1 T. gelatin | 1 angel food cake |

Mix the milk, sugar, eggs and cornstarch, cook till thick. Soak gelatin in 2 tablespoons of cold water; and add to hot mixture, set aside to cool. When cold, add the orange juice, rind, and 2 cups of whipped cream. Break cake in small pieces in a 9x12 inch pan, pour mixture over it and set in refrigerator overnight. Cut in squares and serve with whipped cream and maraschino cherries.

PEACH COBBLER

Mrs. George Manes

- | | |
|---------------------------|---------------------|
| 2 c. peaches (sliced) | 1/8 tsp. salt |
| 2 T. flour | 1/2 c. orange juice |
| 1 tsp. orange flavoring | 2 T. butter |
| 1/4 tsp. almond flavoring | 2 c. biscuit mix |

Using the 2 cups biscuit mix, make into biscuits according to directions on the box. Place the sliced peaches in a baking dish. Blend sugar and flour and sprinkle over the peaches. Mix the flavorings and salt in the orange juice and dribble over all. Dot with butter and cover with a layer of biscuits and bake in a 425 degree oven until biscuits are done. Serve with cream.

PEACH DELIGHT

Bertha Meints

- | | |
|---|---|
| 4 c. fresh, sweetened <u>or</u>
canned peaches (drained) | 1/4 tsp. salt |
| Peach syrup <u>and</u> water to
make 2 c. | 1 envelope Dream Whip <u>or</u> 1 c.
cream (whipped) |
| 1 (3 oz.) box orange Jello | 1 1/2 c. graham cracker crumbs |
| | 1/2 c. butter (melted) |

Drain peaches, reserving syrup. Dissolve Jello in 1 cup hot syrup and water; add remaining syrup and water. Chill till partly set. Fold in whipped cream and peaches. Combine crumbs and melted butter, pack half of crumb mixture in bottom of 8 inch square pan; pour peach mixture over crumbs, top with remaining crumbs. Chill till firm, and cut in squares.

PINEAPPLE CHEESE DELUXE

Mrs. Ernest (Audrey) Olsan

- | | |
|---|-----------------------------|
| 1 1/2 c. vanilla wafer crumbs | 1 c. sour cream |
| 1/4 c. sugar | 1 (3 oz.) pkg. cream cheese |
| 1/4 c. butter <u>or</u> margarine
(softened) | 3 T. sugar |
| 1 can (8 1/2 oz.) crushed
pineapple | 1/2 tsp. vanilla |
| 1 pkg. orange gelatin | 1/4 c. nuts
(chopped) |
| 1 1/4 c. boiling water | |

Combine crumbs, sugar and butter and press firmly into 6x10 inch pan, reserving 3 tablespoons. Chill at least one hour. Drain pineapple, saving syrup. Dissolve gelatin in boiling water. Add pineapple syrup. Cool. Blend sour cream, cream cheese, sugar and vanilla with blender or mixer. Fold cream and gelatin mixtures together. Fold in nuts and pineapple. Put over crumb mixture in pan and sprinkle reserved crumbs on top when partially set.

PINEAPPLE REFRIGERATOR CAKE

Mrs. Ernest Daubendiek

- | | |
|---------------------------------|-------------------------------|
| 1 (10 in.) angel food cake | 2 tsp. lemon rind
(grated) |
| 1 (No. 2) can crushed pineapple | 2 whole eggs (beaten) |
| 3/4 c. sugar | 2 T. lemon juice |
| 3 1/2 T. cornstarch | 3 T. butter |
| 1/4 tsp. salt | |

Simmer pineapple and lemon rind a few minutes. Mix sugar, cornstarch and salt. Add to the pineapple mixture and stir constantly. Stir in beaten eggs, cook 1 minute longer. Add lemon juice and butter. Cool thoroughly. Whip 1 cup whipping cream. Slice cake in 3 layers. Spread each layer with pineapple mixture thickly and a thin layer of whipped cream. Cover cake with whipped cream. Chill several hours.

PRUNE MOUSSE

Louise Carstens

- | | |
|-----------------------------------|--|
| 2 eggs | 1 c. prunes (cooked, pitted <u>and</u>
drained) |
| 1/2 c. powdered sugar
(sifted) | 1/4 c. orange juice |
| 1/4 tsp. salt | 1 c. whipped cream |
| 1 tsp. vanilla extract | |

In mixing bowl, beat eggs until thick and lemon colored; continue to beat while adding sugar, salt and flavoring. Stir in prunes and orange juice, lastly fold in whipped cream.

Continued Next Page.

PRUNE MOUSSE (Continued.)

Spoon into sherbet glasses and chill in refrigerator about 6 hours. Serves 8. Garnish with orange sections, petal fashion if desired.

PUMPKIN PIE DESSERT SQUARES

Mrs. Recka Siefkes

1 reg. size yellow cake mix	1/2 tsp. salt
1/2 c. butter <u>or</u> margarine (melted)	1 tsp. cinnamon
1 egg	1/2 tsp. ginger
2 eggs	1/8 tsp. cloves
2/3 c. evaporated milk	1 c. reserved cake mix
1 (1 lb.) can pumpkin	1/4 c. sugar
3/4 c. sugar	1 tsp. cinnamon
1/2 tsp. vanilla	1/4 c. butter <u>or</u> margarine

Take out 1 cup cake mix and set aside for use later. Mix the remainder cake mix, butter and 1 egg. Put in 9x13 inch pan. Mix thoroughly the 2 eggs, evaporated milk, pumpkin, sugar, vanilla, salt, cinnamon, ginger and cloves; then put on top of crust. Mix the reserved cake mix, 1/4 cup sugar, cinnamon and 1/4 cup butter and put on top of filling. Bake at 350 degrees for 45 - 50 minutes. Cut in squares and serve with whipped cream.

RASPBERRY DELIGHT

Mrs. Walter (Ruth) Boese

1 1/2 c. vanilla wafer crumbs	2 boxes (10 oz.) frozen raspberries
1 c. coconut	2 1/2 T. cornstarch
1 c. butter <u>or</u> margarine	2 envelopes whipped topping mix
1 pkg. (8 oz.) cream cheese	1/2 c. crushed pineapple (drained)
1 1/2 c. powdered sugar	1/2 c. maraschino cherries (chop)
1 egg yolk	1/2 c. nuts (chopped)

Place half of crumbs in bottom of a 9x13 inch pan. Sprinkle half of coconut over this. Cream butter and cream cheese. Add sugar and beat. Add egg yolk and beat until smooth. Spoon this over the crumbs and spread with a fork. Bring raspberries to a boil and run through a sieve to remove seeds. Mix this juice with cornstarch and cook until thick. Let cool and spread over cheese mixture. Prepare whipped topping mix according to package directions or whip 2 cups whipping cream. Fold in pineapple, cherries, and nuts. Spread over raspberry mixture and top with remaining coconut and crumbs. Refrigerate until serving time.

RASPBERRY DESSERT

Ida Darnauer - Grace McCune

2 (10 oz.) pkgs. frozen red raspberries in syrup	50 lg. marshmallows
1 c. water	1 c. milk
1/2 c. sugar	2 c. heavy cream (whipped) <u>or</u> 2 pkgs dessert topping mix
2 tsp. lemon juice	1 1/2 c. graham cracker crumbs
4 T. cornstarch	1/4 c. nuts (chopped)
1/4 c. cold water	1/4 c. butter (melted)

Heat raspberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water, stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water; cool thoroughly. Whip cream or dessert topping mix and fold into marshmallow mixture. Mix graham cracker crumbs, nuts and butter in a 13x9x2 inch pan. Press firmly into bottom of pan. Spread marshmallow mixture over crumbs. Chill first. Then spread raspberry mixture over top. Refrigerate until firm. Serves 15 - 18.

RHUBARB DESSERT

Mrs. Fred Waltke

4 c. rhubarb (cut fine)	3 whole eggs
2 T. butter	4 T. flour
2 c. sugar	2 T. tapioca

Pour boiling water over rhubarb and let stand for 5 minutes. Use enough water to cover and to have 1 1/3 cups of juice. Mix sugar, flour, butter, with well beaten eggs. Add this to drained rhubarb and add 1 1/3 cup rhubarb juice. Cook until thickened. Sprinkle tapioca into the rhubarb mixture while it is cooking. Top with whipped cream or ice cream.

RHUBARB ROLL

Mrs. Vernon Grabher

1 1/2 c. sugar	1/4 c. shortening
1 c. water	3/4 c. milk
2 c. flour	1 1/2 c. rhubarb
3 tsp. baking powder	(finely chopped)
1/2 tsp. salt	2 T. butter <u>or</u> margarine

Mix 1 cup sugar and 1 cup water in saucepan and boil for 10 minutes over medium heat. Cut shortening into sifted flour, baking powder and salt until mealy. Stir in milk, don't overmix. Place on lightly floured pastry cloth, and roll to 1 to 3 inch thickness with rolling pin. Melt butter or margarine in small frypan over low heat and spread on dough mixture, then add rhubarb. Sprinkle with remaining 1/2 cup sugar.

Continued Next Page.

RHUBARB ROLL (Continued.)

Roll up like jelly roll and cut in 1/2 inch slices. Place slices cut side down in pan with syrup and bake in preheated oven at 425° for 30 minutes. Serve warm. Can be served plain or with whipped cream. Makes 6 servings. VERY GOOD.

RHUBARB ROLL

Mrs. Willie Williams

2 c. sugar

2 c. flour

1/2 c. water

Fresh rhubarb

Cook the sugar and water for a short time and pour into a 11x13 inch pan. Make a rich biscuit dough with the flour and roll out. Spread the dough with cut rhubarb. Roll up and cut like cinnamon rolls. Lay in syrup and bake at 350 degrees until rhubarb is done. Serve warm with sweet milk. Strawberries, cherries or apricots may be used.

RHUBARB COBBLER

Mrs. Ernest Siefford

1/4 c. butter or oleo

1/2 c. sugar

1 c. flour

2 tsp. baking powder

1/2 c. milk

1/4 tsp. salt

Mix flour, sugar, salt and baking powder together; cut in butter; add milk, stir just enough to mix. Spread in greased 8x12 inch pan. Top with 2 cups cut up rhubarb; sprinkle with 1 cup sugar and 1 cup cold water. Bake in moderate oven 45 minutes. Serve warm or cold with cream.

RHUBARB COBBLER

Mrs. Minnie Huls

1 c. sugar

4 c. (about 1 1/2 lbs.) fresh

1/3 c. pancake mix

rhubarb (cut in 1/2 in.

1 tsp. lemon peel (grated)

pieces)

TOPPING:

3/4 c. pancake mix

1 egg (beaten)

2/3 c. sugar

1/4 c. butter or margarine (melted)

Combine first four ingredients. Place in 9 inch square baking pan. Add topping, combine mix and sugar. Stir in egg until mixture resembles coarse crumbs. Sprinkle evenly over rhubarb base. Drizzle with melted butter. Bake at 350° about 35 minutes. Serve with cream or ice cream.

DIFFERENT RHUBARB DESSERT

Louise Carstens

1 c. flour	1 1/2 c. sugar
1/2 c. butter	3/4 tsp. baking powder
1/2 tsp. salt	1/4 c. flour
5 T. powdered sugar	3 c. rhubarb
2 eggs	(cut up)

Combine 1 cup flour, butter, salt and powdered sugar as if making pie crust. Pat firmly into 8x12 inch pan. Bake for 10 minutes at 375 degrees. Beat together eggs, sugar, baking powder and 1/4 cup flour. Add 3 cups rhubarb and put over crust, and bake 35 - 45 minutes at 350 degrees. Serve with cream or ice cream.

ELEGANT RHUBARB DESSERT

Bertha Meints

3 c. rhubarb (diced)	1/4 tsp. salt
1 1/4 c. marshmallows	3 tsp. baking powder
1 c. brown sugar	1/2 c. milk
1/2 c. shortening	1/4 tsp. butter flavoring
1 c. sugar	1/2 tsp. almond flavoring
2 eggs	1 tsp. vanilla
1 3/4 c. flour	

Put rhubarb, marshmallows and brown sugar in 9x12 inch pan. Cream shortening and sugar; add eggs. Sift together the flour, salt and baking powder and add to egg mixture along with milk, butter and almond and vanilla flavorings. Mix all together and pour over rhubarb; nuts may be sprinkled on top. Bake in 350 degree oven for 1 hour or till done. Cool and serve with ice cream or whipped cream.

RHUBARB TOPSY TURVEY DESSERT

Mrs. Arnold (Viola) Spilker

3 c. rhubarb (diced)	2 eggs (beaten)
1 pkg. sm. marshmallows	1 3/4 c. flour
3/4 c. sugar	1/4 tsp. salt
1 c. sugar	3 tsp. baking powder
1/2 c. shortening	1/2 c. milk

Combine rhubarb, marshmallows, and 3/4 cup sugar and put in bottom of a buttered oblong dish. Cream shortening; add 1 cup sugar, and eggs; then the dry ingredients and milk. Pour batter over filling. Bake 1 hour at 350 degrees. Cool and serve with whipped cream or ice cream.

RHUBARB CRUNCH

Gerhardine Kyker

1 c. flour (sifted)	1 c. sugar
3/4 c. oatmeal (uncooked)	1 c. water
1 c. brown sugar	2 T. cornstarch
1/2 c. shortening (melted)	1 tsp. vanilla
1 tsp. cinnamon	4 c. rhubarb (diced)

Mix until crumbly the flour, oatmeal, brown sugar, shortening and cinnamon. Press 1/2 of crumbs into greased 9 inch baking dish. Cover with rhubarb. Combine sugar, water, cornstarch and vanilla in saucepan and cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake in 350 degree oven for 1 hour. Cut in squares and serve plain while warm, or with whipped cream or ice cream. Serves 8.

STRAWBERRY YUM-YUM

Frieda Steinkamp - Mrs. Vernon Grabher

1 c. flour	1 c. sugar
1/2 c. butter	2 tsp. lemon juice
1/4 c. brown sugar	1 (10 oz.) pkg. frozen strawberries
1/2 c. nuts (chopped)	1 pkg. whipped topping
2 egg whites	(whipped)

Mix until crumbly the first four ingredients and press into an 8 by 8 inch pan. Bake at 350° for 20 - 25 minutes. Cool and break into crumbs. Set aside. Combine the egg whites, lemon juice, sugar and strawberries and beat at medium speed for 15 - 20 minutes. Fold strawberry mixture into whipped cream topping. Put 1/2 of crumb mixture into greased 9x9 inch pan. Spread strawberry mixture over crumbs and top with the remaining crumbs. Freeze.

RICE PUDDING

Mrs. Robert Muehling

One half cup rice in boiling salt water. Scald 3 cups milk in double boiler, add cooked rice. Mix 1/2 cup sugar, 1/2 teaspoon salt, 3 tablespoons cornstarch. Mix with 1 cup cold milk. Add to hot milk. Cook 20 minutes in double boiler. Add 4 egg yolks, beaten. Cook a few minutes more. Add 2 or 3 teaspoons vanilla. Pour in oblong baking dish. Cover with egg whites beaten with 8 tablespoons sugar. Bake in 350 degree oven until lightly brown.

HEAVENLY RICE PUDDING

- | | |
|-----------------------------|-----------------------------|
| 1 1/2 c. cooked rice (cool) | 1/4 c. nuts (chopped) |
| 1 1/2 c. sm. marshmallows | 2/3 c. (sm. can) undiluted |
| 1 c. coconut | Carnation milk |
| 1/2 c. crushed pineapple | 2 T. lemon juice |
| (well drained) | 1/2 c. confectioners' sugar |
| 1/4 c. maraschino cherries | (sifted) |
| (drained) | |

Mix rice, marshmallows, coconut, pineapple, cherries and nuts in bowl. Chill milk in refrigerator tray until soft ice crystals form around the edge of tray (15 to 20 minutes). Whip until stiff. Add lemon juice and whip very stiff. Beat in sugar, fold whipped milk into rice mixture. Spoon into serving dish.

NOTE: You can use Dream Whip or Cool Whip instead of Carnation milk.

STRAWBERRY FLUFF

Erina N. Othmer

- | | |
|----------------------------|----------------------------------|
| 1 lg. box strawberry Jello | 1 sm. box partly frozen straw- |
| 2 c. hot water | berries (take most of juice off) |
| 1 qt. vanilla ice cream | 1 lb. angel food cake |

Dissolve Jello in hot water and cool 15 minutes. Add ice cream and strawberries. Mix and chill till partially thickened. Arrange angel food cake, cut in 1 inch pieces, in bottom of 9x13 inch pan. Pour Jello and ice cream mixture over and let set for about 8 hours to thicken. Serves 12 - 14.

STRAWBERRY ANGEL DESSERT

Dorothy Maurstad

- | | |
|----------------------------------|----------------------------------|
| 1 angel food cake (made from a | 3 pkgs. (10 oz. at least) frozen |
| mix <u>or</u> 2 purchased cakes) | strawberries (drained well) |
| 3 pkgs. strawberry Jello | |

Make Jello using 5 cups of water (3 hot, 2 cold). Chill until thick enough to whip. Whip in large mixer bowl until it reaches the top of the bowl. Red food coloring may be added, if desired. Put drained strawberries in whipped Jello. Put a little Jello in bottom of 10 inch tube pan. Break or cut cake into 1 inch cubes and add cake and Jello alternately until pan is full. Chill well - at least 24 hours. Remove from pan; put on plate. Glaze with strawberry juice thickened with cornstarch. Chill. Garnish with whipped cream.

HOT WATER GINGERBREAD

Mrs. Pearl Manes

1 c. molasses	1 tsp. ginger
1/2 c. boiling water	1/2 tsp. cinnamon
2 to 2 1/4 c. flour (sifted)	1/2 tsp. salt
1 tsp. soda	4 T. oleo (melted)

Add boiling water to molasses. Mix and sift dry ingredients. Combine mixtures. Add oleo and beat well. Pour into well greased 8x8 inch pan and bake 25 minutes in a 350 degree oven. This is a time tested recipe and never fails.

JIFFY CAKE DESSERT

Mrs. Bertha Meints

1 box yellow Jiffy cake mix	1 med. can crushed pineapple
1 box instant vanilla pudding mix	(drained)
1 (8 oz.) pkg. cream cheese	1 lb. bowl Cool Whip <u>or</u>
	Dream Whip

Mix cake mix according to directions and bake in a 9x13 inch pan and cool. Mix pudding mix according to directions; and add cream cheese and mix till smooth. Spread over cooled cake. Spread crushed pineapple over pudding mixture on cake. Top this with Cool Whip. Chill and cut in squares and serve.

ANGEL CAKE FROZEN DESSERT

Mrs. Lela Nispel

Cut a long, narrow angel cake into 3 layers. On first layer put softened peppermint stick ice cream. Put second layer of cake on, then put on softened pistachio or other nut flavor ice cream. Put on third layer of cake. Over all (ends, sides and all) frost with whipped cream or Cool or Real Whip. Put in freezer. Cut in slices to serve.

MINCEMEAT DESSERT

Bernice Remmers

1 pkg. vanilla instant pudding	1 c. mincemeat
<u>or</u> Whip 'N Chill	1/2 c. sour cream
1/2 c. cold milk	1 envelope Dream Whip

Combine dessert mix, milk and Dream Whip in mixer. Add sour cream, fold in mincemeat. Put in graham cracker crust, serve plain or whipped topping.

Method of saving time when making homemade catsup: If your recipe called for simmering the ingredients for 3 to 4 hours you can save time by placing equal amounts in 4 different pans and each pan will need to simmer for only 1 hour.

LINCOLN LOG

Phyllis Daubendiek

1 c. cake flour (sifted)	1 c. sugar
1/2 c. cocoa (sifted)	3 T. water
1 1/2 tsp. baking powder	2 c. Marshmallow Creme
3/4 tsp. salt	1/2 c. cocktail salted peanuts
4 eggs	(chopped)
(separated)	1 T. milk

Mix together cake flour, cocoa, baking powder and salt. Beat egg yolks until thick and light. Gradually beat in sugar. Add and beat in the water. Beat egg whites until stiff but not dry. Fold beaten egg whites into egg yolk mixture alternately with sifted dry ingredients. Turn batter into a greased 15 1/2x10 1/2x1 inch jelly roll pan. Bake in moderate oven (350 degrees) about 20 minutes. Turn out immediately on damp cloth sprinkled with confectioners' sugar. Roll up cloth and cake. Allow to cool thoroughly. Combine Marshmallow Creme, 1/2 cup chopped salted peanuts and milk. Mix until well blended. Unroll cake and spread with marshmallow mixture. Reroll cake, without cloth. Frost with chocolate cream frosting. Sprinkle with peanuts.

OST KAKA (Scandinavian Dessert)

Mrs. Robert Muehling

Beat 2 eggs slightly with 1/4 cup sugar, 1 tablespoon flour and a little salt. Add 1 carton creamed cottage cheese, 1/2 cup heavy cream, 1 cup milk and 1 tablespoon almond extract. Bake 45 minutes in a 325 degree oven. Serve either warm or cold with lingonberries.

PRETTY SUNSHINE DESSERT

Phyllis Daubendiek

1 (10 oz.) box pretzels	1 1/2 c. sugar
4 T. sugar	2 envelopes Dream Whip
1 c. margarine <u>or</u> butter	1 can lemon pie filling
1 each 8 oz. <u>and</u> 3 oz. pkgs.	3 c. marshmallows
of cream cheese (softened)	(colored)

Grind pretzels until they look like coarsely chopped nuts. Add sugar and melted margarine, and press in bottom of 9x13 inch pan, reserving 1/2 cup of crumbs for topping when serving. Cream cheese and sugar together; prepare Dream Whip as directed on package. Fold into cheese mixture and mix until smooth, stir in colored marshmallows. Spread over pretzel crust. Chill at least 12 hours. When ready to serve,

Continued Next Page.

PRETTY SUNSHINE DESSERT (Continued.)

put one tablespoon of lemon pie filling on each piece and sprinkle a pinch of remaining crust on top. This recipe was made up by me in my kitchen.

BUTTER CREAM TORTE (Can be frozen.)

Mrs. Alfred Hasenohr

2 c. vanilla wafers (crushed)	1/2 c. almonds (diced)
1 c. sweet cream butter (softened)	1 c. whipping cream
2 c. confectioners' sugar	1/4 c. each red <u>and</u> green maraschino cherries (drained <u>and</u> chopped)
4 eggs	

Spread 1 cup vanilla wafer crumbs evenly in a 9 inch square pan. In small mixing bowl, cream butter, gradually beat in sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. (Slight separation of mixture is normal). Stir in almonds. Spread creamed mixture over crumbs in pan; sprinkle additional 3/4 cup vanilla wafer crumbs evenly over surface. Beat cream till whipped, fold in chopped cherries, spread over second crumb layer. Sprinkle remaining 1/4 cup vanilla wafer crumbs over whipped cream, refrigerate four or more hours or freeze for later use. To serve, cut with knife dipped in water. Serves 9 to 12.

BIENENSTICK IN SPRINGFORM

Mrs. Fred (Selma) Zappe

1 c. of butter	Pinch of salt
1 c. sugar	1 c. milk
4 c. flour	2 tsp. baking powder
2 eggs	1 tsp. vanilla

Cream butter and sugar, add eggs, salt, flour (sifted), baking powder and vanilla. Beat together and press in buttered springform. Cover with the following topping.

TOPPING:

1/2 c. butter	2 T. milk
1/2 c. sugar	1/4 lb. almonds (chopped)
1 tsp. vanilla	

In double boiler melt butter, add rest of ingredients and bring to a good boil.

Cool and pour over cake batter. Bake in 350 degree oven for 35 minutes. Cool cake and then cut cake in half and fill with your favorite pudding and replace top.

BAKED CUSTARD

Marcia Lentz

2 <u>or</u> 3 eggs (slightly beaten)	2 c. milk (scalded)
1/4 c. sugar	1 tsp. vanilla
1/4 tsp. salt	1/8 tsp. nutmeg

Combine eggs, sugar and salt. Bring milk to scalding and stir in egg mixture; add vanilla. Pour into custard cups, sprinkle with nutmeg. Place cups in pan of hot water. Bake in slow oven (325 degrees) until mixture does not adhere to a knife; about 30 minutes.

FRUIT DELIGHT

Leona Jackson

1 egg (slightly beaten)
2/3 c. sugar
1/2 c. milk
1/2 c. unsweetened pineapple
juice
1 T. (1 envelope) unflavored
gelatin
1/4 c. cold water

1/2 tsp. vanilla extract
1 banana (mashed)
1 (8 oz.) can fruit cocktail
1/2 c. cream (whipped)
or 1 pkg. Dream
Whip

Combine egg, sugar, milk, and pineapple juice; cook in double boiler until thick, stirring constantly. Remove from heat; add gelatin, softened in cold water and vanilla extract; chill until partially set. Fold in fruit, fruit syrup, and whipped cream. Pour into mold and chill until firm. Serves 6.

TUTTI-FRUITI DESSERT Mrs. Alfred Hasenohr - Mrs. Virgil Daubendiek
Erina Othmer - Gerhardine Kyker

Mrs. Alfred Hasenohr - Mrs. Virgil Daubendiek
Erina Othmer - Gerhardine Kyker

1 c. flour	1 (No. 2) can fruit cocktail
1 c. sugar	1 egg (beaten)
1 tsp. soda	1/2 c. brown sugar
1/4 tsp. salt	1/3 c. nuts (chopped)

Combine flour, sugar, soda, and salt. Drain fruit cocktail; add egg to fruit and stir into dry ingredients. Put in buttered 9 inch square pan. Sprinkle with brown sugar and nuts. Bake 35 minutes in 350 degree oven. Serve with whipped cream, and maraschino cherry on top. If you prefer to serve the cake warm, you can reheat in 310 degree oven for 15 minutes.

Window Cleaner: Why buy special window cleaners when a solution of 1/8 cup vinegar and 1/2 cup ammonia in 1 quart of water. Your windows will gleam with no film~~ing~~ or streaking.

FROZEN RAINBOW DESSERT

Mrs. Levi Dodge

- | | |
|---|--|
| 1 pt. cream (whipped) <u>or</u> 2 envelopes whipped topping (mixed as directed) | 18 coconut macaroons <u>or</u> vanilla wafers (crumbled) |
| 3 T. sugar | 1 c. nuts (chopped) |
| 1 tsp. vanilla | 3 pts. (3 flavors) sherbet |

Whip cream and add sugar, vanilla or use the whipped topping; fold together with the crumbled macaroons or vanilla wafers and nuts. Spread half of this mixture in 9x13 inch pan. Spoon small spoonful of sherbet so that colors are alternate over the macaroon mixture in pan. Top with remaining macaroon mixture. Freeze overnight. Serves 12.

HUCKLEBERRY CRUNCH DESSERT

Mrs. Harlan (Erna) Huls

- | | |
|-------------------------------|---|
| 1 tsp. cinnamon | 4 c. frozen <u>or</u> fresh huckleberries |
| 1 c. flour (sifted) | 1 c. water |
| 3/4 c. rolled oats (uncooked) | 1 c. sugar |
| 1 c. brown sugar (packed) | 1 tsp. lemon extract |
| 1/2 c. oleo (melted) | 2 T. cornstarch |

Mix till crumbly the cinnamon, flour, rolled oats, brown sugar and oleo. Put huckleberries in pan, cover with water and bring to a boil, and steam for 5 minutes, off of the stove. Then drain water and set aside. In saucepan, mix the 1 cup water, sugar, lemon extract and cornstarch; cook till thick and clear. Add fruit. Put 1/2 of crumb topping in bottom of 9x12 inch cake pan, press down. Then put fruit mixture over and top with rest of crumbs. Bake 1 hour in 350 degree oven. Serve with Dream Whip or ice cream.

CHEESECAKE

Norma Hiatt

- | | |
|-----------------------------|--|
| 1 box Jello (any flavor) | 1 1/2 c. sugar |
| 1/2 c. hot water | 1 can chilled Carnation milk (whipped) |
| 1/2 c. cold water | 30 graham crackers (crushed) |
| 1 tsp. vanilla | 2 tsp. powdered sugar |
| 1 (8 oz.) pkg. cream cheese | 1/2 c. butter <u>or</u> oleo (melted) |

Dissolve Jello in hot water; add cold water; let cool until syrupy. Cream cream cheese and sugar, add to Jello mixture and beat. Fold in whipped milk. Line pan with graham crackers, pour in mixture and put some graham crackers on top.

BOYSENBERRY DELIGHT

Mrs. Emile Folkerts

15 graham crackers	1/4 c. sugar
1/4 c. butter	2 T. cornstarch
1/2 lb. marshmallows	1 T. lemon juice
1/2 c. milk	1 c. whipping cream <u>or</u> 1 box
1 (No. 2) can	Dream Whip (whipped)
boysenberries	1/2 c. nuts (chopped)

Crush graham crackers, mix with 1/4 cup melted butter, spread over bottom of oblong pan. Melt marshmallows with milk in double boiler, let cool and add whipping cream. Cook berries with cornstarch, sugar, and lemon juice. Let cool. Put 1/2 marshmallow mixture on crumbs, then berries, cover with the remaining marshmallow mixture and cover with chopped nuts. Chill in refrigerator overnight.

CARAMEL DELIGHT

Annette Reents

1 pkg. white cake mix	50 light caramels
3/4 c. butter (melted)	1/3 c. evaporated milk
1/3 c. evaporated milk	1 c. chocolate chips
1 c. nuts (chopped)	

Mix by hand cake mix, melted butter 1/3 cup evaporated milk and chopped nuts. Press 1/2 of this mixture into 9x13 inch pan that has been greased and floured. Bake for 6 minutes at 350 degrees. Sprinkle chocolate chips over baked mixture. Melt caramels in 1/3 cup evaporated milk over low heat and spread over baked mixture. Add remaining crumbled dough and bake at 350 degrees for 18 to 22 minutes longer. Cut bars while warm.

NOTE: Be sure to keep caramel mixture warm for easier spreading.

CREAM PUFFS

Evelyn Hagemeyer

1 c. boiling water	Pinch of baking powder
1/2 c. butter <u>or</u> oleo	1/4 tsp. salt
1 c. flour	3 eggs

Let water and oleo come to a boil. Stir in 1 cup flour, pinch of baking powder, and salt. Cool. Add 3 eggs 1 at a time. Beat well. Drop by spoonful on cookie sheet. Bake 25 minutes in 350 degree oven.

DANISH PUFF

Alvera (Wallman) Bade

PART 1:

1 c. flour (sifted) 2 T. water
 1/2 c. butter or margarine

PART 2:

1/2 c. butter or margarine 1 c. flour
 1 c. water (sifted)
 1 tsp. almond flavoring 3 eggs

PART 3 ICING:

2 c. confectioners' sugar 2 T. milk
 1 tsp. almond flavoring

Part 1 - Measure flour into bowl and cut in butter with pastry blender. Sprinkle water over mixture and mix with fork. Mound into ball and divide in half. Pat dough with hands into ball and divide in half. Pat dough with hands into 2 long strips (12x3 inches). Place 3 inches apart on ungreased baking sheet.

Part 2 - Combine butter and water in saucepan and bring to a rolling boil. Add almond flavoring and remove from heat. Stir in flour immediately (all at once), stirring rapidly. When smooth and thick, cool slightly, beat in each egg, one at a time. Beat until smooth. Divide in half and spread over each long strip evenly. Bake in 350 degree oven for 1 hour or until top is crisp and browned.

Part 3 - As soon as puff is taken from oven, prepare icing. Spread over each pastry while on baking sheet. Sprinkle with 1/2 cup chopped nuts, if desired. Almond slivers are very good on this.

MEATS - MAIN DISHES - SAUCES





MEATS - MAIN DISHES - SAUCES

STUFFED MEAT LOAF

Wilma Fitzgerald

1 1/2 lb. ground beef	1/2 c. onion (chopped)
1 1/2 tsp. salt	1/2 c. celery
1/4 tsp. pepper	(chopped)
1 c. quick-cooking oatmeal	4 c. bread (cubed)
1/2 c. milk	1 egg
2 eggs	1/2 tsp. sage
2 T. butter	1/2 tsp. salt

Combine first 6 ingredients in bowl and set aside. Melt butter and saute' onion and celery until tender; pour over last 4 ingredients. In a greased 9x5x3 inch loaf pan place 1/2 inch layer of meat mixture along bottom and sides of pan. Fill center with bread cube mixture and place remaining meat on top. Bake in moderate oven (350°) for 1 hour or until done.

CHEESY MEAT LOAF

Norma Martin

1 lb. ground beef	1/2 c. Swiss cheese (grated)
1 egg	1/4 c. dry bread crumbs
1/2 c. onion	Several slices (4) Swiss cheese
1 (8 oz.) can tomato sauce	(top)
1 tsp. salt	1/4 tsp. pepper

Combine meat, egg, onion, grated cheese, bread crumbs, 1/4 cup tomato sauce, salt and pepper. Form loaf, put in shallow baking dish. Bake at 350 degrees for 45 minutes. Spoon remaining tomato sauce over top, place cheese slices on top and return to oven for 10 - 15 minutes. This really dresses up meat loaf.

ZESTY MEAT LOAF

Mrs. Edwin Eckhoff

3/4 c. milk	1/4 c. onion (diced)
1 1/2 c. bread crumbs (soft)	2 eggs (beaten)
2 lbs. ground beef	1/4 c. catsup
2 tsp. salt	3 tsp. brown sugar
1/8 tsp. pepper	2 tsp. prepared mustard

Pour milk over bread crumbs; add meat, salt, pepper, onion, and eggs. Mix thoroughly. Pack into 5x9 inch loaf pan. Mix catsup, brown sugar and mustard; spread over loaf. Bake at 300 degrees for 1 hour and 30 minutes to 1 hour 45 minutes. Yield: 8 servings.

MEAT LOAF FOR 48 PEOPLE

Evelyn Hagemeyer (Mrs. Harvey)

3 cans condensed tomato soup 1 c. celery (chopped)
 6 lbs. ground chuck beef 9 eggs (beaten)
 3 lbs. lean shoulder 4 1/2 T. salt
 2 c. bread crumbs 1 T. pepper
 1 c. onion (chopped) 6 T. chili sauce

Mix all ingredients together. Shape into four loaves, or fill greased pans. Bake at 350° for one hour. Remove loaves and slice each into 12 slices.

MEAT BALLS AU PAUVRE

Virginia Hagemeyer

1 sm. head of cabbage 1 1/2 tsp. salt
 4 T. butter Dash of pepper
 Water 1 egg
 1 1/2 lb. of hamburger 1/3 c. milk, also 1 1/2 c. milk
 1 c. bread crumbs (soft) 1 c. American cheese
 1 T. onion (minced) 2 T. flour

Wash, cut and cook cabbage in small amount of water and 2 tablespoons butter; till tender. Mix hamburger, crumbs, onion, salt, pepper, egg and 1/3 cup milk. Form into small balls, brown on all sides in remaining 2 tablespoons butter, add 1/4 cup water and simmer for ten minutes (covered). Put in baking dish in 250° oven while making gravy. To drippings add 2 tablespoons flour; while stirring, add remaining 1 1/2 cups milk. When thick, add 1 cup cheese and stir till blended. Arrange meat balls on cabbage on large platter and pour cheese sauce over top.

MEXICAN MEAT BALLS

Helen Willet (Mrs. Merle)

3/4 c. bread crumbs (soft) 1/2 tsp. onion (minced)
 1/4 c. chili sauce 1/8 tsp. garlic powder
 1 egg (beaten) 1 1/2 lbs. hamburger
 1/2 tsp. salt

Mix all ingredients and form in small balls and brown on all sides. Then pour your favorite barbeque sauce over and put in oven 1 1/2 hours at 325°.

To unclog drains: Pour one handful of soda down the clogged drain, add 1/2 cup vinegar. Cover tightly for about one minute and the clog is gone.

MEAT BALLS

Clara (Cox) Nickel

1 lb. ground chuck	1 tsp. parsley flakes
1 c. bread crumbs	1 qt. tomato sauce
1/2 c. Kraft Parmesan cheese	1 onion
(grated)	(chopped)
3 eggs (beat well)	1/4 tsp. oregano
Salt (to taste)	1/2 tsp. basil leaves
1/4 tsp. celery salt	1 clove garlic

Mix meat, crumbs, cheese, eggs, salt, celery salt and parsley flakes. Form small balls, brown on both sides in oil. Remove from oil, place in pan and cover with tomato sauce, add onion, oregano, basil and garlic. Simmer one hour. Serve over spaghetti.

BEEF PORCUPINES

Phyllis Daubendiek

1 lb. ground beef	1/4 tsp. pepper
1/2 c. raw rice	2 T. vegetable oil
1/4 c. onion (chopped)	2 (8 oz.) cans tomato sauce
1 tsp. salt	1 c. water

Mix beef, rice, onions and seasonings. Form into small balls. Fry in hot vegetable oil, turning frequently until light brown but not crusty on all sides. Add tomato sauce and water. Mix well. Cover and simmer about 45 minutes. Makes 4 servings.

HAMBURGER PORCUPINES

Evelyn Roehr

1 1/2 lb. hamburger	1 can water
1/4 c. rice (uncooked)	1/2 c. cold water
1 sm. onion (chopped)	1 tsp. salt
1 can tomato soup	1 tsp. pepper

Combine hamburger, rice, salt, pepper and 1/2 cup cold water. Shape into balls and brown in fat. Place in baking dish and add soup and can of water. Bake one hour at 325°.

PORCUPINE MEAT BALLS

Marilyn Luppen

1 1/2 lbs. ground beef	1/2 can water
1/2 c. rice (uncooked)	1 T. green pepper (chopped)
1 tsp. salt	1 T. onion
1 can tomato soup	(chopped)

Continued Next Page.

PORCUPINE MEAT BALLS (Continued.)

Mix ground beef, rice and salt and shape into balls the size of walnuts. Combine remaining ingredients and cook meat balls in sauce, about 15 minutes. Then put meat balls into a casserole and pour sauce over and bake in 350 degree oven about 1 hour more.

MEAT-ZA PIZZA

Norma (Lentz) Martin

1/4 c. tomato soup	1 tsp. salt
1 1/2 lbs. ground meat	1 med. clove garlic (minced) <u>or</u>
1/4 c. bread crumbs (fine dry)	equivalent garlic powder
1/4 c. onion (minced)	1/8 tsp. oregano
1 egg (slightly beaten)	(crushed)

Mix all ingredients in a large bowl. Be sure they are mixed thoroughly. Place a square of foil on a cookie sheet. Put the ground beef mixture on the foil. Pat out the meat firmly into a 10 inch circle about 1/2 inch thick. Build a stand-up rim about 1 inch high all around the edge of the circle. This makes the "crust" for your pizza. If baking immediately turn up the edges of the foil to catch drippings. Spread the rest of the tomato soup over meat. Top with Mozzarella or process cheese and more oregano. If desired, add anchovies or mushrooms. Bake at 450 degrees for 15 minutes or until done. Spoon off drippings. Meat-Za pizza can be frozen and popped into the oven when ready to serve. Also can be made into individual "crust" for single servings. DELICIOUS!!!!

LASAGNE

Mrs. Minnie Huls

1 lb. ground beef	1 T. parsley (minced)
1 lg. onion (chopped fine)	1/4 c. salad oil
1 clove garlic mashed <u>with</u>	1 (6 oz.) can tomato paste
1 tsp. salt	2 bay leaves
1/4 tsp. pepper	1/2 c. water

CHEESE SAUCE:

1 sm. onion (minced)	1/2 tsp. salt
1/4 c. butter	2 c. milk (scalded)
3 T. flour	2 egg yolks (slightly beaten)
3/4 c. Parmesan cheese	1 lb. broad noodles
(grated)	(cooked <u>and</u> drained)

Continued Next Page.

LASAGNE (Continued.)

Cook beef, onion, garlic, pepper and parsley in oil for 5 minutes stirring frequently. Add tomato paste, bay leaves, and water. Simmer for 45 minutes. To prepare sauce, brown onion in butter. Blend in flour, cheese and salt. Add milk and cook until thick and smooth. Add small amount of mixture to egg yolks and blend. Return to sauce and cook for 5 minutes longer. Place half of noodles in a greased pan, about 13x9x2 inches. Top with half meat mixture then half of cheese sauce. Repeat, ending with cheese sauce on top. Bake at 325° for 20 minutes.

FOOTBALL STEW

Mrs. Victor Bade (Alvera)

2 lbs. meat (bite size pieces)	1 T. sugar
1 onion	2 T. tapioca
2 stalks celery (cut up)	1/2 c. tomato juice (may add a little water)
6 carrots (cut up)	Potatoes (as many as desired)
2 tsp. salt	

Cover and bake 4 hours at 250°.

BEEF STROGANOFF

Mrs. William (Tillie) Mahloch

1 1/2 lb. hamburger	Dash of pepper
3 slices bacon (diced)	1 can condensed mushroom soup
1 med. onion (diced)	1 c. sour cream (commercial)
1 tsp. salt	3/4 pkg. noodles (med.)
1/2 tsp. paprika	

Brown together the hamburger and bacon, salt and onion. Add spices, mushroom soup and simmer for 20 minutes; add sour cream and heat thoroughly.

Cook noodles as package directs, drain and butter. Pour meat mixture over buttered noodles.

HAMBURGER CUTLETS PARMESAN

Alice Reents (Mrs. William)

2 lbs. ground chuck	1 c. seasoned dry bread crumbs
1 tsp. seasoned salt	1/4 c. salad oil
1/4 tsp. pepper	6 slices Mozzarella cheese
1 med. onion (chopped)	1 can (15 1/2 oz.) spaghetti sauce <u>with</u> mushrooms
1/2 c. flour	2 T. Parmesan cheese (grated)
2 eggs (beaten)	

Preheat oven to 400°. In large bowl, lightly toss chuck with salt, pepper and onion until well blended. Shape into 8 patties 1/2 inch thick. Coat both sides with flour, dip

Continued Next Page.

HAMBURGER CUTLETS PARMESAN (Continued.)

into eggs, then coat with bread crumbs. Brown on both sides in hot skillet. Arrange in 12x8x2 inch baking dish. Top each patty with slice of cheese; pour spaghetti sauce over all; sprinkle with Parmesan. Bake 25 minutes, or until sauce is bubbly and cheese is melted. Makes 6 servings. (Tastes like pizza without crust.)

RUSSIAN FLUFF

Alice Reents (Mrs. William)

1 1/2 lbs. ground beef	Salt <u>and</u> pepper (to taste)
3/4 c. raw rice	1 sm. can peas (drained)
3 T. butter	1 can mushrooms (drained)
1 onion (chopped)	2 cans tomato soup
1 green pepper (chopped)	

Brown together beef, rice, butter, onion, green pepper. Salt and pepper to taste. Mix in other ingredients. Place in buttered casserole. Cover and bake for 1 hour at 325°.

GOULASH

Marie Sandersfeld

1/4 c. onion	1 can tomato soup <u>or</u>
2 lbs. hamburger	1 1/2 c. juice
8 oz. macaroni (cooked <u>and</u> drained)	1 can kidney beans

Brown hamburger and onion. Add macaroni, tomato soup and beans. Place in electric skillet till ready to eat or place in casserole and bake at 350° for 30 minutes.

GOULASH

Grace Bobien (Raatz)

1 can (No. 303) tomatoes	Salt <u>and</u> pepper
1/2 lb. hamburger	(to taste)
1 teacup macaroni (cooked <u>and</u> drained)	Onion <u>and</u> green pepper (optional)

Cook tomatoes about 5 minutes (be sure tomatoes are broken into small pieces). Into tomatoes crumble 1/2 pound raw hamburger and cook another 5 minutes or until hamburger is done. Add cooked, drained macaroni and simmer together 5 or 10 minutes. Yields 4 servings. Good with a green salad; quick and satisfying meal, easy to prepare. Can be warmed up next day, add a few drops water and heat.

This was handed down to me from my mother many years ago. A favorite at our house.

CHEESEBURGER CASSEROLE

Evelyn Roehr

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|---|-----------------------------|
| 2 lbs. hamburger <u>or</u> lean ground | 1 lg. can tomato sauce |
| 1/3 c. onion (chopped) | 1 tsp. Worcestershire sauce |
| 1/4 c. green pepper (chopped) | 1 tsp. salt |
| 2 c. mixed vegetables (frozen <u>or</u> canned) | 1/4 tsp. oregano (optional) |
| 1 c. tomato (canned) | 16 refrigerator biscuits |
| 1 c. green beans (canned) | 16 (1/2 in.) cheese cubes |

Brown meat, onion and green pepper. Drain the grease. Add sauce, vegetables which have been drained or thawed. Add Worcestershire, salt and pepper. Heat about 5 minutes. Pour into 2 quart greased casserole. Mold biscuits around cheese cubes. Place biscuits, seam side down on casserole. Bake about 30 minutes at 350° until biscuits are golden and casserole is bubbly. Serves 8.

CASSEROLE

Grace McCune

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|---------------------------|------------------------------|
| 1 1/2 lb. hamburger | 1 can cream of mushroom soup |
| 1 onion | 1 can cream of chicken soup |
| 3 c. cooked noodles | 3/4 c. sour cream |
| 1 can corn (whole kernel) | |

Brown hamburger and onion and drain off grease. Add cooked noodles and corn, cream of mushroom and cream of chicken soup and sour cream. Sprinkle buttered bread crumbs or potato chips on top. Bake 1 hour at 325°.

HAMBURGER POTATO CASSEROLE

Bertha Meints

Brown:

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|-------------------|-------------|
| 3/4 lb. hamburger | 1 sm. onion |
|-------------------|-------------|

Add:

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|--|--------------------------------|
| 1 can cream of mushroom soup (undiluted) | 1 1/2 c. green beans (drained) |
|--|--------------------------------|

Simmer together 5 minutes.

Peel:

- 3 or 4 med. potatoes

Slice half in bottom of greased casserole. Add meat mixture and rest of potatoes on top. Season with salt and pepper. Pour milk over all till it shows through. Bake covered 1 hour in 350° oven. Takes a 2 quart or larger casserole.

PIZZA CASSEROLE

Alvera Bade - Mrs. James R. Wolfe

1 sm. onion (minced)
 1 can pizza sauce
 1 can tomato sauce
 1 can mushroom soup

1 lb. ground beef (browned, salt
and pepper)
 1 (8 oz.) pkg. egg noodles
 (cooked and drained)

Put cooked noodles in bottom of 2 quart casserole, add browned beef and onion, mix pizza sauce and tomato sauce and add to top of beef, and place American cheese on top. Bake uncovered at 350° for 20 - 30 minutes. Serves 6. Freezes well.

HAMBURGER-TOMATO SUPPER

Mrs. Harvey Hagemeyer

1 lb. (2 c.) hamburger
 1/2 c. onion (finely chopped)
 2 T. shortening
 2 1/2 c. tomatoes
 2 1/2 c. green beans

1 tsp. salt
 1/4 tsp. pepper
 3/4 mild cheese
 (grated)
 2 c. hot seasoned potatoes (mashed)

Brown hamburger and onion in hot fat in skillet. Add tomatoes, green beans, and seasonings. Pour into greased 2 quart casserole. Fold cheese into mashed potatoes. Arrange over top of casserole. Bake in 350° oven for 30 minutes. Makes 6 - 8 servings.

HAMBURGER CASSEROLE

Mrs. Eugene Kisling

1 1/2 lbs. hamburger
 1 can tomato soup
 1 can cream of mushroom soup

Slices of cheese
 1 can refrigerator biscuits
or your own

Brown hamburger and mix together with soups. Pour into casserole dish and place slices of cheese on top. Place biscuits on top of cheese. Bake at 425° for 20 to 25 minutes.

SANTA FE TAMALES PIE

Annette Reents

Preheat oven to 350°. In skillet cook: 1 pound ground beef with 1 cup chopped onion until meat loses its pink color. Drain off excess fat, if necessary. Add:

1 c. green pepper (chopped) 5 3/4 oz. can corn (drained)
or 2 T. bell pepper flakes 1/2 c. chili sauce or ketchup
 1 can (1 lb.) tomatoes 3/4 tsp. salt

Bring to boiling; reduce heat and simmer uncovered for 15 minutes.

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SANTA FE TAMALES (Continued.)

MUSH:

Stir 1 cup corn meal and 1 teaspoon salt into 1 cup cold water. Gradually pour into 3 cups boiling water, stirring constantly. Cook until thick and bubbly, stirring frequently. Spread about 2/3 of the mush into the bottom of an ungreased 2 quart casserole. Pour beef filling over. Spoon remaining mush around edges of casserole. Bake for 20 minutes in 350° oven.

7-LAYER CASSEROLE

Janet (Spilker) Waltz

1 c. rice (uncooked)

1 c. canned whole kernel corn
(drained)

Sprinkle with salt and pepper. Pour over:

1 (8 oz.) can tomato sauce

3/4 lb. ground beef
(uncooked)and 1/2 can water1/2 c. ea. onion and green
pepper (finely chopped)

Here's one with no pre-cooking. Just put in the layers, pop it in the oven. Start heating oven to moderate (350°). Place the above ingredients in layers in a 2 quart baking dish with tight fitting lid:

Sprinkle the above with salt and pepper. Pour over second can tomato sauce and 1/4 can water. Cover meat with 4 strips bacon, cut in half. Cover dish and bake at 350° for 1 hour. Uncover and bake about 30 minutes longer, until bacon is crisp. Makes 4 - 6 servings. Good for any kind of leftovers.

BEAN BURGERS

Mrs. Harlan (Erna) Huls

1 1/2 lbs. ground beef

2 c. canned tomatoes

3/4 tsp. salt

1 (1 lb. 15 oz.) can pork & beans

1/3 tsp. pepper

1 tsp. sugar

1 onion (chopped fine)

Brown onion and ground beef; add the rest of the ingredients. Mix well and simmer in skillet for 30 minutes, or bake in oven in 2 quart baking dish for 30 minutes in 350 degree oven.

To clean and brighten artificial flowers place them in the top rack of your dishwasher and let it run thru the wash and rinse cycle. Remove from washer and allow to drip dry on bath towels.

BEEF AND RICE CASSEROLE

Combine:

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|------------------------------|-------------------------------------|
| 1 egg (slightly beaten) | 2 T. instant minced onion |
| 1 c. milk | (<u>or</u> fresh onion as desired) |
| 1/2 c. fine dry bread crumbs | |
| (<u>or</u> cracker crumbs) | |

Let stand approximately 20 minutes until crumbs absorb liquid.

Mix other mixture with:

- | | |
|--------------------|----------------------------|
| 2 lbs. ground beef | 1 T. salt (more, depending |
| 1/4 T. nutmeg | on taste) |
| | Pepper (to taste) |

Shape into 1-inch balls. Dip in Brown-Quick (optional). Brown balls in skillet with small amount of shortening. Remove balls from skillet and place in casserole. To skillet add 2 1/2 tablespoons flour, blend with juices and shortening in pan and slowly add 1 cup half and half and stir until thickened. Toss with 1 cup cooked wild and white rice and fill casserole. Bake in 325 degree oven 40 to 45 minutes.

CHICKEN RICE CASSEROLE

Bertha Meints

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|--------------------------------------|--|
| 1 chicken (cooked <u>and</u> cut up) | 1 T. parsley (chopped) |
| 1 can cream of chicken soup | 1/2 tsp. celery flakes <u>or</u> use |
| 2 1/2 T. onion | fresh celery |
| (grated) | 1/2 tsp. thyme |
| 1 tsp. salt <u>and</u> pepper | 1 1/3 c. water <u>and</u> 1 c. Minute Rice |

Mix all together and bake in casserole 30 minutes in 375° oven.

RICE AND CHICKEN

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|---------------------------|----------------------------------|
| 2 c. rice (cooked) | 1 c. salad dressing |
| 2 1/2 c. boiling water | 4 hard cooked eggs (sliced) |
| 1 tsp. salt | 1 c. celery (chopped) |
| 2 tsp. lemon juice | Sm. onion (chopped fine) |
| 2 c. chicken (white meat) | 2 cans mushroom soup (undiluted) |

Combine rice, water, salt, lemon juice and cook for 25 minutes with lid on. Add the remaining ingredients and pour into large casserole. Sprinkle potato chips on top and bake for 1 hour at 350 degrees. If made the night before, leave soup out and add it and potato chips when ready to bake.

CHICKEN AND RICE

Leona Jackson

2 c. Minute Rice	Pieces of raw chicken
1 can cream of chicken soup	Salt <u>and</u> pepper
1 can of celery soup	1 pkg. dry onion soup
3/4 c. milk	

Grease a large rectangular pan. Sprinkle Minute Rice into the pan. Add chicken and celery soup that has been warmed with milk. Pour mixture over rice. Lay raw chicken (not floured) over the mixture, sprinkle with salt and pepper and dry onion soup. Cover pan with aluminum foil and bake 350° for at least 2 1/2 hours.

SCALLOPED CHICKEN

Frieda Rademacher

6 c. chicken (picked from bones)	1/3 c. butter <u>or</u> margarine
6 c. chicken broth	6 eggs (beaten)
	3 T. flour

Mix butter and flour together. Add to the broth then the beaten eggs and chicken, and salt to taste. Line a 9x12 inch baking dish with dry bread crumbs. Pour in mixture and add a layer of bread crumbs on top. Bake in moderate oven until custard is set. If you do not have enough broth, you may substitute a cup of milk with a pinch of soda.

SCALLOPED CHICKEN

Dorothy (Fletcher) Hertzell

Boil 1 chicken or use 1 can whole chicken. Mix your favorite plain bread dressing using hot chicken broth for moisture. Remove chicken from bones and cut into bite sizes. Layer dressing, then chicken, dressing, chicken in greased 9x13 inch glass baking dish. Cover with thickened white sauce made with chicken broth. Bake 1 1/2 hours at 350°. If it gets too brown, turn down heat. Cut in squares. IDEAL FOR LARGE GROUP.

CHICKEN DELIGHT

Mrs. Harvey Hagemeyer

3 slices bread (cubed)	Salt <u>and</u> pepper
5 c. chicken (chopped)	3/4 c. mayonnaise
3/4 c. green pepper (chopped)	2 1/4 c. milk <u>and</u> broth
3/4 c. celery (chopped)	1 can cream of mushroom soup
3/4 c. onion (chopped)	1/2 c. sharp cheese
3 eggs	6 slices bread (cubed)

Continued Next Page.

CHICKEN DELIGHT (Continued.)

Place bread in 9x13 inch pan. Spread chopped chicken over this. Mix celery, onion and pepper, spread over chicken. Place 6 slices cubed bread over mixture. Combine eggs, salt and pepper, mayonnaise and milk and pour over casserole. Place in refrigerator overnight. Cover with foil. In morning remove and spread soup over. Bake 350° for 1 hour. After removing from oven spread cheese, cover with foil to melt.

CHICKEN CASSEROLE WITH DRESSING

Bertha Meints

- | | |
|--|---------------------------------------|
| 1 chicken (cooked, boned
<u>and</u> diced) | Salt <u>and</u> pepper (to taste) |
| 6 <u>or</u> 8 c. bread crumbs
(2 slices = 1 c.) | 2 eggs (beaten) |
| 1 sm. onion (grated) | 1 T. sage |
| 2 stalks celery (cut up) | 1/2 tsp. baking powder |
| | 1 1/2 c. chicken broth <u>or</u> milk |

Fry onion in 2 tablespoons butter, cook celery 10 minutes in a little water. Mix all together and bake 1 hour in 325° oven.

BAKED CHICKEN SALAD

Alice Prebyl

- | | |
|----------------------------------|--|
| 3 heaping c. chicken (cubed) | 1 can cream of chicken soup
(undiluted) |
| 1 heaping c. celery
(chopped) | 1/2 c. mayonnaise |
| 1/2 c. green pepper
(chopped) | 1/2 c. slivered almonds |
| 1/4 c. pimiento (chopped) | 2 T. lemon juice |
| 1/4 c. onion (chopped) | 3 c. potato chips (crushed) |
| | 1/2 c. American cheese (grated) |

Combine all ingredients except cheese and potato chips, toss lightly and spoon into 9x13 inch casserole.

Spread chips and cheese on top. Bake at 325° for 40 minutes or until heated through and browned. Garnish with paprika and parsley. Serves 8 - 10.

CHICKEN SHORTCAKES

Waunita (Cox) Schopp

- | | |
|--|-----------------------------|
| 1 pkg. refrigerator biscuits
<u>or</u> your own | 1 can cream of chicken soup |
| 1/2 c. frozen peas | 1/4 c. milk |
| | 1 c. cooked chicken (diced) |

Combine and heat thoroughly the peas, chicken soup, milk and diced chicken. Spoon over split biscuits. Use 2 biscuits per serving. Serves 4 - 5.

CHICKEN CASSEROLE

Mrs. Arnold Bruns

4 c. (1 lg. stewing hen)	1 can cream of mushroom soup
chicken (diced)	4 c. Ritz cracker crumbs
4 c. chicken broth	1/2 tsp. pepper
1 1/2 c. celery (diced)	2 tsp. salt
1 1/2 c. cheese (diced)	Onion
2 eggs (beaten)	(to taste)

Combine all ingredients except for one cup cracker crumbs to sprinkle on top of casserole. Bake 1 hour at 350 degrees.

CHICKEN CASSEROLE

Ida Darnauer

3 lbs. stewing hen	1 sm. onion (chopped)
1 sm. onion	1 tsp. poultry seasoning
1 stalk celery	1/2 tsp. salt
Salt <u>and</u> pepper	1 can cream of mushroom soup
4 c. dry bread (cubed)	

Cook cut up chicken with onion, celery, salt and pepper with enough water to cover. Cook until tender, bone, cut and place in an 8x8 inch baking dish (greased). Save the broth. Place bread, grated onion and seasonings in mixing bowl. Add 1 cup of broth or enough to moisten. Put dressing on top of chicken. Pour 1/2 cup broth over mixture and top with 1 can of mushroom soup. Bake 30 minutes in 375 degree oven.

CHICKEN GOULASH

Norma (Lentz) Martin

1 (4 lb.) chicken (cooked and meat removed and cut into cubes)

Cook 1 pound noodles in the broth. Drain but keep the broth. With the chicken combine 1/2 pound American cheese, 1 green pepper, chopped; 4 hard cooked eggs, can of peas, drained.

Thicken the remaining broth and pour over mixture. Cover with buttered bread crumbs. Sprinkle with little water. Bake in slow oven 1 hour at 300°.

This makes a large recipe and unless you are serving a big group would be too much for a family. IT FREEZES WELL. I put it into individual casseroles or it can be divided into two casseroles, serve one and freeze the other.

MOCK CHICKEN AND DRESSING

Mrs. Eugene (Caroline) Bargman

- | | |
|---------------------------|------------------------|
| 1 lb. hamburger | 2 tsp. sage |
| 2 c. dry bread crumbs | 1 c. milk |
| 1 egg (beaten) | 1 onion (chopped) |
| 1 can chicken noodle soup | Salt <u>and</u> pepper |

Brown hamburger. Place in a greased dish. Mix bread crumbs, egg, soup, milk, onion and seasonings and put on top of meat. Bake in 375 degree oven for 30 minutes.

CHICKEN CASSEROLE

Mrs. D. J. Gleason (Lindgrin)

- | | |
|---|----------------------------------|
| 1 pkg. noodles (cooked,
medium size) | 2 c. cooked chicken
(diced) |
| 1 can cream of chicken soup | 1 c. celery (diced) |
| 2/3 c. evaporated milk | 1/4 c. green pepper (diced) |
| 1 tsp. salt | 1/4 c. pimiento (diced) |
| 1 1/2 c. cheese (shredded) | 1 c. slivered almonds (optional) |

Mix all ingredients and put in casserole and cover with buttered bread crumbs. Bake at 350 degrees for 45 minutes.

CHICKEN CASSEROLE

Alice Reents

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|--|-----------------------------|
| 1 pkg. Pepperidge dressing
bread | 6 eggs (well beaten) |
| 3 lbs. stewed chicken (cut
in bite size pieces) | 1/2 c. butter |
| 4 c. broth | 1/2 c. flour |
| | 1/4 tsp. salt |
| | 1 can cream of chicken soup |

Put 1/2 of the dressing bread in bottom of 9x13 inch pan; then the chicken and the rest of bread on top. Melt butter and stir in flour and salt. Add broth and cook till thick and cool. Then add the beaten eggs and pour over first part and work down in with fork. Spoon over the top the soup. Bake for 40 minutes in 325 degree oven.

NO-PEEKY CHICKEN

Alice Reents (Mrs. William)

- | | |
|----------------------------|----------------------------|
| 1 frying chicken (cut up) | 1 can Golden mushroom soup |
| 1 c. raw rice | 1 pkg. dry onion soup mix |
| 1 can cream of celery soup | 1 c. milk |

Put raw rice in roaster with milk, celery soup, mushroom soup and stir together. Place cut up chicken on top and sprinkle with onion soup mix. Cover with foil and bake 2 hours at 300° without peeking.

CHICKEN DIVAN

Mrs. D. J. Gleason (Lindgrin)

- | | |
|------------------------------|--------------------------|
| 2 (10 oz.) pkgs. frozen | 1 tsp. lemon juice |
| broccoli | 1/2 tsp. curry powder |
| 3 chicken breasts (cooked | 1/2 c. Cheddar cheese |
| <u>and</u> sliced) | (shredded) |
| 2 cans cream of chicken soup | 1/2 c. soft bread crumbs |
| 1 c. mayonnaise | (buttered) |

Cook broccoli until tender. Arrange in bottom of 11x7 inch baking dish. Place chicken on top. Combine mayonnaise, soup, lemon juice and curry powder. Pour over chicken. Sprinkle with cheese and cover with crumbs. Bake at 350° for about 35 minutes. This serves 8.

MOCK CHICKEN

Mrs. C. W. Gale

- | | |
|-------------------------|-------------------------------------|
| 1 1/2 lbs. pork sausage | 3 pkgs. chicken soup (Lipton's dry) |
| 2 lg. onions | 2 c. raw rice |
| 1 green pepper | 1 bunch of celery |
| 9 c. water | 1 c. of nuts |

Brown the pork sausage and add the onions and chopped pepper. Boil the water and add the chicken soup and raw rice. Combine and bake for 1 hour or more in a 350 degree oven. Before serving mix in one bunch of chopped celery and the chopped nuts. Serve at once.

TURKEY CROQUETTES

Clara (Cox) Nickel

- | | |
|-------------|--------------------------------|
| 3 T. butter | 1/2 tsp. salt |
| 7 T. flour | 1 1/2 c. cooked turkey (ground |
| 3/4 c. milk | <u>or</u> fine cube) |
| 2 eggs | 2 c. dry bread crumbs |

Melt butter in a saucepan, blending in flour. Add milk gradually and cook 3 minutes, stirring until a very thick sauce is formed. Add 1 beaten egg, turkey and one cup bread crumbs. Mix and taste, add salt, if needed. Pour onto a platter and let cool. Chill in refrigerator for 1 hour. Form mixture into cones. Beat other egg in a bowl, spread remaining crumbs on a plate. Dip each croquette in beaten egg, then roll in the bread crumbs. Fry in hot fat until browned. Serve with a cream or cheese sauce.

PEPPER STEAK

Mrs. Raymond (Mildred) Spilker

- | | |
|-------------------------------|--|
| 1 lb. boneless chuck steak | 2 c. water |
| <u>or</u> round steak | 1/2 c. green pepper (cut into thin strips) |
| 2 T. shortening | |
| 1 envelope dry onion soup mix | 1 1/2 T. cornstarch |

Cut meat into thin strips 2 inches long. In large skillet heat shortening and brown meat, turning frequently. Stir in onion soup mix and 2 cups water. Cover. Simmer 30 minutes. Stir in peppers. Simmer, covered, 10 minutes, or until meat is tender. Blend cornstarch with 1/2 cup water. Stir into skillet. Cook, while stirring, until thickened. Serve with rice or mashed potatoes. 4 servings.

CHICKEN FRIED ROUND STEAK

Mrs. Virgil Daubendiek

- | | |
|------------------------|--------------------------|
| 1 1/2 lbs. round steak | 1 c. fine cracker crumbs |
| 1 egg (beaten) | 1/4 c. cooking oil |
| 1 T. milk | Salt <u>and</u> pepper |

Pound steak; cut in serving pieces. Blend egg and milk. Dip meat in egg mixture, then in crumbs. Slowly brown meat in hot oil, turning once. Cover: cook over low heat 45 - 60 minutes or till tender. Season with salt and pepper. Serves 6.

RINDSRAULADEN (Beef Rouladen)

Dorothy Maurstad

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|--------------------------|---|
| 6 serving-size pieces | Parsley (chopped) |
| round steak | 3 T. margarine |
| Salt <u>and</u> pepper | 1 can consomme' <u>or</u> 1 c. boiling water (opt.) |
| Mustard | |
| 1 onion (finely chopped) | 1/2 c. dry red wine |
| 6 strips bacon (chopped) | Flour |

Pound meat; add salt and pepper. Rub mustard on one surface; spread this surface with finely chopped bacon, onion, parsley, and grated carrot (optional). Roll carefully and fasten with string or toothpicks. Melt margarine in deep frying pan; add meat and brown lightly. Season with 1 teaspoon Worcestershire sauce and 1 tablespoon lemon juice. Add consomme' and wine. Cover and simmer at 350° for 1 1/2 hours. When meat is done, remove and use flour and juice to make gravy.

NOTE: If desired, rouladen may be covered with water or a plain gravy made from pan juices in place of consomme' and wine. One teaspoon chopped dill pickle may be added to filling. Yield: 6 servings.

ROUND STEAK (Raladen)

Mrs. Fred (Selma) Zappe

1 lg. round steak	Bacon
Mustard	Sausage
Salt <u>and</u> pepper	Dill pickles

Cut round steak into 3 or 4 pieces. Spread each piece with mustard followed by small strip of bacon, slice of onion, slice of dill pickle, then place a small amount of unseasoned sausage. Then salt and pepper. Roll up and secure with tooth-picks. Brown in skillet with 3 tablespoons butter. Put into baking dish with additional water and bake 1 hour in a 375 degree oven.

SHEPHERDS PIE

Mrs. Steven (Toni) Spilker

1 lb. pork sausage	1 can green beans
1/2 c. onion (chopped)	1/2 tsp. caraway seeds
1 can cream of mushroom soup	2 c. potatoes (mashed)
1/4 c. water (use green bean juice)	1 can sliced carrots (drained)

Brown sausage and onion in skillet; pour off fat. Stir in soup, water, beans, carrots and seasonings. Pour into 1 1/2 quart casserole. Bake at 350 degrees for 25 minutes. Spoon mashed potatoes over top and bake 5 minutes more.

SAUSAGE MEAL-IN-A-DISH

Mrs. Ronald (Marilyn) Higgins

1 lb. pork sausage	1 tsp. salt
4 med. sized potatoes (pared, sliced)	1/2 tsp. pepper
2 med. sized onions (sliced)	1/2 tsp. paprika
1 can cream style corn	1 can tomato soup
	1 c. green pepper (chopped)

Shape sausage into 10 or 12 patties. Brown in skillet over medium heat. Place potatoes, onions, and corn in alternate layers in greased casserole, sprinkling each layer with salt, pepper and paprika. Lay browned patties around rim of casserole. Pour undiluted soup over top. Sprinkle with chopped green pepper. Cover and bake in moderate oven (350 degrees) for 1 hour or until potatoes are done. 6 servings.

To freshen your dish cloth, hang it over the outside rack in the dishwasher and wash it with your dishes. Make certain it is on the outside rack so as not to interfere with the flow of water. Also make certain it will not drop down into the washer.

MACARONI-SAUSAGE CASSEROLE

Uvonna Reedy (Frerichs)

1 (8 oz.) pkg. elbow macaroni	3 T. flour
1 lb. bulk pork sausage	1/2 tsp. salt
1/2 c. onion (chopped)	2 c. milk
1/2 c. green pepper strips	2 c. Cheddar cheese (shredded)

Cook macaroni in 3 quarts salted boiling water for 8 minutes, drain well. Brown sausage, remove and reserve 1/2 of sausage. Saute' onion and green pepper in 2 tablespoons of fat. Stir in flour and salt. Slowly add milk. Cook over medium heat, stirring until thick. Stir in 1 1/2 cups cheese. Combine macaroni and sauce, turn into a greased 2 quart casserole. Top with remaining 1/2 cup cheese and rest of sausage.

Bake at 400° for 25 minutes or until golden brown. 6 servings.

SAUSAGE AND RICE CASSEROLE

Mrs. Minnie Huls

1 lb. sausage	1 c. rice (uncooked)
1 c. celery (chopped)	1 1/2 pkg. chicken noodle soup mix
1 c. onion (chopped)	4 1/2 c. hot water

Break sausage in pieces in skillet and brown with celery and onion. In bottom of casserole place uncooked rice and chicken noodle soup mixture. Bake 90 minutes in 350° oven.

HAM BALLS WITH SAUCE

Mrs. Ronald (Marilyn) Higgins

3 1/2 lbs. ground ham	3 c. graham crumbs <u>or</u> bread crumbs
2 lbs. pork sausage	(crushed)
1 lb. hamburger	2 c. milk
3 eggs	

Combine all ingredients and make into balls with 1/4 or 1/3 cup measure. Place in baking dish and put in 350 degree oven for 15 - 20 minutes; pour off fat, if any, and pour sauce on. Mix these ingredients together:

2 cans tomato soup	2 1/2 c. brown sugar
3/4 c. vinegar	2 tsp. dry mustard

Return to 350 degree oven and bake about 1 hour. This is a large recipe and makes 50 - 75 balls depending on size. These freeze well and so does the sauce.

SCALLOPED POTATOES AND HAM

Mrs. Harlan Huls

- | | |
|---|--|
| 5 c. cooked potatoes
(sliced, dried) | 2 c. cooked ham (cubed) |
| 2 c. frozen peas | 5 slices Cheddar cheese
(cut in sm. chunks) |
| 1 med. onion (chopped) | |
- Toss above ingredients together. Heat together:
- | | |
|--|---|
| 1 (10 1/2 oz.) can cream of
celery soup | 1 (3 oz.) pkg. cream cheese
(softened) |
| 1 c. milk | |

Put potato mixture in bottom of a 9x13 inch greased baking dish. Pour soup mixture over top. Top with more shredded cheese. Bake 1 hour 350° oven. Serves 8.

HAM CASSEROLE

Mrs. Anna Baumfalk

- | | |
|--|--|
| 1 lb. smoked ham (ground) | 1 sm. can mushrooms |
| 1/2 lb. Wisconsin sharp cheese
(grated) | 2 (6 <u>or</u> 8 oz.) pkgs. narrow
noodles (uncooked) |
| 1 med. green pepper (chopped) | 3 c. water |
| 2 cans mushroom soup | |

Mix all ingredients together and place in a well greased 9x13 inch baking dish. Bake one hour in a pre-heated 375 degree oven. Serves 12 - 14.

UPSIDE DOWN HAM LOAF

Mrs. Glen (Clara Cox) Nickel

- | | |
|--------------------------|-------------------------|
| 3 T. oil | 2 T. onion (minced) |
| 1/4 c. brown sugar | 1/3 c. dry bread crumbs |
| 3 slices pineapple | 1 tsp. dry mustard |
| 2 c. cooked ham (ground) | 1/2 tsp. salt |

Melt oil in bottom of 8 inch square or round baking pan. Mix in sugar with oil and arrange pineapple slices over bottom of pan. Mix remaining ingredients and pack into pan. Bake uncovered at 350 degrees for 45 minutes.

HAM LOAF

Uvonna Reedy (Frerichs)

- | | |
|-----------------------------|----------------------|
| 1 lb. ground ham | 1/2 tsp. paprika |
| 1 1/2 lbs. ground beef | 1 c. rolled crackers |
| 2 T. onion (grated) | 2 c. milk |
| 1 tsp. Worcestershire sauce | |

Mix all ingredients well and bake in casserole at 450° for 20 minutes, then at 375° for 35 minutes.

TUNA CASSEROLE

Mrs. Frank Spilker

1 can tuna	Salt (to taste)
2 eggs	1 T. green pepper (chopped)
1 c. milk	1 c. potato chips
1 T. butter	1 c. cracker crumbs

Alternate layers of wet and dry mixture in buttered casserole. I just mix it all together, bake 350 degrees until brown. This is good.

CRAB TUNA CASSEROLE

Mrs. C. W. Gale

CREAM SAUCE:

1 qt. milk	1/2 lb. cheese (grated)
1/4 lb. butter	5 T. flour
1/2 c. macaroni rings	1 egg (hard cooked)
1 lg. can crabmeat	2 cans mushrooms (drained)
1 lg. can tuna	3 whole red pimientos
1 lb. can peas (drained)	(chopped)

Combine all ingredients with the cream sauce and place in casserole. Cover with crumbs and dot with butter. Heat twenty or thirty minutes in a quick oven (400°).

TUNA POTATO CAKES

Uvonna Reedy

1 can tuna	1 egg
1 1/2 c. potatoes (mashed)	1 onion (minced)

Mix well, form into cakes and brown in hot fat. Serve with tartar sauce or your favorite dressing.

TUNA CHEESE BAKE

Evelyn Roehr

3/4 c. onion (chopped)	2 eggs (separated)
1/2 c. green pepper (chopped)	2 (7 oz.) cans tuna
1/4 c. butter (melted)	1 c. cheese (shredded)
1/2 tsp. salt	1 T. lemon juice
1 can celery soup	2 <u>or</u> 3 c. bread crumbs
1/2 c. milk	(dried not soft)

Cook onion and pepper in butter until soft. Add soup and milk and continue cooking until mixture boils. Stir egg yolks into the hot mixture. Add tuna, cheese, lemon juice and crumbs. Mix lightly. Fold into egg whites. Spoon into greased 8x8x1 1/2 inch pan. Bake in moderate (350°) oven for 30 to 35 minutes. Serves 6 to 8 people. Can be made ahead and refrigerated baked later but bake it a little longer.

SALMON AND CHEDDAR SURPRISE (Luncheon or Supper Dish)

Julie Frerichs (Mrs. C. T.)

1 can mushroom soup	1 T. parsley (chopped)
1/4 c. milk	1 tsp. onion (minced)
2 c. salmon (drained)	1 c. Cheddar cheese (grated)
1/2 tsp. salt	1 c. bread crumbs
Pepper	(toasted)

Combine soup, milk and cheese in pan over hot water. Heat thoroughly. Add seasonings, salmon and heat. Cover with crumbs. May be served over toast points. Serves about 5.

DRESSING

Mrs. Harvey (LaVerna) Frerichs

10 pieces of bread (cut in pieces)	1 onion (chopped, browned in 6 T. bacon fat)
1 can chicken rice soup	1 egg
1/2 can water	1 c. celery (chopped)

Mix all ingredients well and bake in greased casserole at 350 degrees for 30 minutes. This is tasty with chicken, pork or beef.

PORK CHOP TREAT

Mrs. Virgil Daubendiek

6 - 8 rib <u>or</u> loin pork chops	1 1/2 c. soft bread crumbs
2 T. prepared mustard	2 T. onion (grated)
1/2 c. hot water	1 tsp. salt
1 can (2 c.) cream-style corn	1/8 tsp. pepper

Spread pork chops lightly with mustard and brown in shortening. Arrange browned chops in baking dish. Pour off fat left in frypan and add hot water, stirring well to loosen bits of meat from pan. Pour over chops. Combine corn, bread crumbs, onion, salt and pepper and place the mixture in mounds on top of chops. Bake in 350° oven for 1 hour.

PORK CHOPS AND DRESSING

Mrs. Raymond Spilker

8 pork chops	1/2 med. onion
2 apples	1 pkg. seasoned bread for dressing
3 stalks celery	(amount for 4 - 5 lb. fowl)

Moisten dressing according to package directions and add chopped apples, celery and onion. Brown the pork chops and place in broiler pan. Cover with dressing. Use slotted lid of broiler pan for cover as it will let steam escape but not dry out dressing. Bake at 325 degrees for one hour. Makes 8 servings.

PORK CHOPS 'N STUFFING

Mrs. Myron Ballain

4 pork chops	1/4 c. <u>plus</u> 1/3 c. water
3 c. soft bread pieces (sm.)	1/4 tsp. poultry seasoning
2 T. onion (chopped)	1 can cream of mushroom soup
1/4 c. butter (melted)	

Brown chops on both sides. Place in shallow 8 inch baking dish. Mix, lightly, bread, onion, butter, 1/4 cup water and poultry seasoning. Place mound of stuffing on each chop. Blend soup and remaining water. Pour over chops and stuffing. Bake covered in a 350 degree oven for 1 hour or until chops are tender.

BREADED VEAL

Clara (Cox) Nickel

4 (4 oz.) veal cutlets	1/2 c. bread crumbs
Salt	2 T. Parmesan cheese
Flour	3 T. oil
1 egg (beaten)	

Pound veal until about 1/4 inch thick. Sprinkle with salt then dip in flour; shake off excess. Dip in beaten egg; let excess egg drop off. Then coat with bread crumbs which has been mixed with cheese. Brown on both sides in oil.

CORNERD BEEF CASSEROLE

Mrs. Harlin Oltman

2 c. cooked noodles	1/2 c. condensed milk
1 (7 oz.) can cornerd beef	1 can mushroom soup
(<u>or</u> 1/2 lb. fresh)	1 c. cheese
1/3 c. onion (minced)	(grated)

Cut cornerd beef into small pieces. Combine all ingredients and pour into 1 1/2 greased casserole. Top with 1 cup crushed potato chips. Be sure you use the real thing. Bake in 425 degree oven for 15 minutes. Garnish with parsley. Serves 4.

CHICKEN FRIED LIVER

Mrs. Pearl Manes

1.1/2 lbs. beef liver	1/3 c. milk
(6 slices)	1/4 c. onion (minced)
3 T. lemon juice	2 eggs (well beaten)
1/4 c. flour	1 clove garlic (minced)
1 tsp. salt	1 1/2 to 2 c. cracker crumbs
1/4 tsp. pepper	1/2 c. fat

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CHICKEN FRIED LIVER (Continued.)

Sprinkle liver with lemon juice. Combine flour, salt and pepper. Dredge liver in flour mixture. Combine milk, onion, eggs and garlic. Dip floured slices in egg mixture, then in crumbs. Fry quickly in hot fat on both sides.

LIVER FANTASY

Eleanor Hofeling (Mrs. Wayne)

1 1/2 lbs. liver (sliced	1/2 c. onion (chopped)
1/2 in. thick)	3/4 c. brown sugar
6 slices bacon (diced)	1 tsp. salt
1/4 c. green pepper (chopped)	1/8 tsp. pepper
1/2 c. vinegar	

Brown bacon, then add green pepper, vinegar, onion, brown sugar, salt and pepper, and cook until tender. Pour over liver in a 9x13 inch pan. Bake at 350° for 30 minutes.

CHOP SUEY

Mrs. Fred (Selma) Zappe

1 1/2 or 2 lbs. lean pork	4 tsp. sugar
shoulder <u>or</u> heart	1/4 c. Wesson oil
2 med. onions (chopped)	3 slices of bacon
2 c. cooked mushrooms	(chopped)
1 stalk celery (chopped)	1 T. Worcestershire sauce
2 T. cornstarch	1 c. warm water

Cook meat and cut into pieces. Brown bacon, add Wesson oil and other ingredients. Cook until thick, then add meat and serve.

CHOW MEIN CASSEROLE

Bernice Remmers

1 lb. hamburger	1 can cream of mushroom soup
1 1/2 c. celery	1 1/2 c. water
1 <u>or</u> 2 onions (diced)	3 T. soy sauce
Salt <u>and</u> pepper (to taste)	1/2 c. Minute Rice (uncooked)
1 can cream of chicken soup	1 can chow mein noodles

Fry hamburger lightly, crumbling as it cooks. Add celery and onions and continue cooking until slightly transparent. Add rest ingredients except noodles and place in baking dish. Bake uncovered 1/2 hour at 350 degrees, reduce heat to 300 degrees and cover with noodles, baking 1/2 hour longer.

JIFFY CHOW MEIN

Mrs. D. J. Gleason (Lindgrin)

1 1/2 lbs. ground beef	16 oz. can bean sprouts
1 med. onion (chopped)	1/4 c. soy sauce
1 1/2 c. celery (chopped)	1/2 tsp. sugar
1 c. water	2 T. each water <u>and</u> cornstarch

Brown ground beef and pour off drippings, add onion, celery and water. Cover and cook over low heat for 15 minutes, add bean sprouts. Combine soy sauce, sugar, water and cornstarch and add to meat mixture. Cook for about 5 minutes. Serve over heated Chinese noodles. Serves 6 people.

CABBAGE ROLLS

Mrs. Melvin (Gussie) Van Laningham

1/2 c. rice (uncooked)	2 T. onion (minced)
1 lb. ground beef	2 T. shortening
1 1/2 tsp. salt	1 can condensed tomato soup
1/4 tsp. pepper	1 c. hot water

1. Combine rice, beef, salt, pepper, onion; mix. Shape into medium sized balls.

2. Brown balls in shortening.

3. Precook large cabbage leaves, separated in boiling salted water about 5 minutes. Remove leaves and cool.

4. Wrap cabbage leaves around meat balls and place in baking dish.

5. Pour tomato soup and water over wrapped meat balls. Cover and cook 1 to 1 1/2 hours in oven at 325° until rice is tender.

RUNZAS

Mrs. Vernon Grabher

2 c. warm water	6 1/2 c. flour
2 pkgs. dry yeast	1/2 lb. ground beef
1/2 c. sugar	1 onion (chopped)
1 1/2 tsp. salt	2 c. cabbage (chopped)
1 egg	2 T. butter
1/4 c. margarine	1/2 tsp. salt
(melted <u>and</u> cooled)	1/8 tsp. pepper

Dough - Mix water, yeast, sugar and salt. Stir until dissolved. Add egg and melted margarine. Stir in flour. Put in refrigerator four hours. Then roll dough very thin into an oblong shape and cut into 6 or 7 inch squares.

Brown ground beef and onions. Wilt cabbage in butter. Add to beef mixture with salt and pepper. Place about 3 table-

Continued Next Page.

RUNZAS (Continued.)

spoons of meat mixture in center of each square. Bring corners of dough to the center, pinch edges together and place smooth side up on greased baking sheet. Let rise and bake at 350 degrees for 20 minutes. Makes about 6 runzas.

CHEESE SOUFFLE

Evelyn Roehr

1 loaf white sandwich bread	5 c. milk
1/2 lb. butter	1 tsp. salt
1/4 lb. sharp Cheddar cheese	1/2 tsp. paprika
1 c. ground ham	1 tsp. dry mustard
8 eggs (beaten)	

Trim crusts from bread. Butter both sides. Fit half of bread into bottom of 9x13 inch baking dish. Cut through slices several times. Sprinkle with half of cheese and ham. Sprinkle with paprika. Add second layer of bread, cheese and ham. Mix eggs, milk, salt and dry mustard. Pour over bread, cheese and ham. Sprinkle with remaining paprika. Refrigerate overnight. Bake 1 1/4 hours in 325° oven. Let stand 10 minutes before cutting.

HAMBURGER SOUP

Mrs. Daniel (Verna) Parde

1 lb. hamburger	2 tsp. salt
2 c. tomatoes	1/8 tsp. pepper
2 c. potatoes (diced)	1 1/2 qts. water
1/2 c. carrots (diced)	1/4 c. rice
1/2 c. onions (diced)	

Fry hamburger until light brown. Add remaining ingredients and simmer for 45 minutes.

GERMAN GOULASH SOUP

Dorothy Maurstad

2 med. onions (chopped)	6 c. water
4 T. butter (melted)	2 c. raw potato (cubed)
2 lbs. beef stew meat <u>or</u> chuck roast (cubed)	1/2 tsp. pepper
1 T. salt	1/4 tsp. caraway seed
1 lg. (16 oz.) can tomato sauce	1/4 tsp. marjoram
1 lg. can tomato juice	1 bouillon cube (optional)
	1 T. paprika <u>or</u> more to taste

Continued Next Page.

GERMAN GOULASH SOUP (Continued.)

Saute' onions in butter until brown. Add meat, salt, and brown thoroughly. Stir in paprika. Add tomato sauce, tomato juice, and water. Simmer for two to four hours, or until meat is of desired tenderness. Add potatoes, bouillon cube if desired and seasonings; simmer 30 minutes or until potatoes are done. Thicken with a smooth mixture of flour and water, if desired. Yield: 6 - 8 servings.

CHILI BEAN SOUP

Mrs. Harvey (Evelyn) Hagemeyer

4 lbs. ground beef	3 T. chili powder
4 c. celery (chopped)	2 T. salt
2 2/3 c. onion (chopped)	6 (1 lb.) cans kidney beans
1 c. green pepper (chopped)	4 (1 lb.) cans tomatoes <u>or</u> 2 qts.

Brown beef slowly in heavy kettle. Add remaining ingredients, heat to boiling. Cover and simmer over low heat for one hour. Can be frozen. Recommended freezer store time is 6 weeks. Makes 8 quarts.

HOMEMADE NOODLES

Dena Fruhling

1 T. cream <u>or</u> evaporated milk	2 egg yolks <u>or</u> 1 whole egg
1/2 tsp. salt	Flour (enough to roll)

Mix ingredients adding flour until mixture is consistency of pie dough. Roll out like pie dough. Cut with noodle cutter or rolling up dough. Cook in broth or chicken broth containing cut up chicken. This can be stored for a long time before using if they are dried out first.

HOMEMADE NOODLES

Viola Thornburg

Beat until very light:

3 egg yolks and 1 whole egg

Beat in 3 tablespoons cold water and 1 teaspoon salt.

Stir in and work with hands 2 cups sifted flour. Divide dough into 3 parts. Roll each piece very thin. Place between 2 towels until partially dry. Roll up dough as for jelly roll and slice thin. Shake out and spread to dry thoroughly. Could be stored in a cool place in a covered container or paper bag for later use.

BARBECUED BEEF

Norma Martin

2 lbs. lean beef (pork may be substituted, stew meat works well also)	Salt <u>and</u> pepper (to taste)
1 bottle (20 oz.) catsup	1 T. dry mustard
1 tsp. nutmeg	1 tsp. cinnamon
1 tsp. allspice	2 T. sugar
1/4 c. vinegar	1 green pepper (chopped)

Brown the meat in a skillet in a little bacon grease. Let meat simmer in its own juices for two hours over low heat. When meat is cooked, shred with fork. Add the rest of the ingredients and simmer for two more hours. Serves 6. More work than making with ground meat but the result is worth the effort.

SPAGHETTI SAUCE

Norma (Lentz) Martin

2 T. parsley (chopped)	1 T. salt
2 med. size onions	1 lg. (15 oz.) can tomato sauce
4 cloves garlic (mashed)	1 lg. (12 oz.) can tomato paste
1 lb. ground beef	2 tsp. Worcestershire sauce
1 sm. can mushrooms (sliced <u>and</u> drained)	1 c. beef stock (use several bouillon cubes)

Saute' ground beef, mushrooms, onions, garlic and parsley until meat is no longer pink. Dip off excess fat from the meat mixture. Add salt, tomato sauce, tomato paste, Worcestershire sauce and beef stock. Cook slowly for a minimum of 2 hours - 4 hours is better. This is an old recipe and dried and instant seasonings can be substituted for the parsley, onion and garlic. THIS RECIPE FREEZES WELL and it is easy to increase the ingredients for future meals. A frozen container of 16 ounce of spaghetti sauce will serve 3 to 4 hearty eaters.

POPPIN' FRESH BARBECUPS

Phyllis Daubendiek

3/4 lb. ground beef	1 can (8 oz. tube) refrigerated Pillsbury biscuits
1/2 c. barbeque sauce	3/4 c. shredded cheese (any kind)
1 T. onion (minced)	
2 T. brown sugar	

Preheat oven to 400°. Brown ground beef in skillet and drain; add sauce, onion, and brown sugar. Separate biscuit dough and place one biscuit into each ungreased muffin tin cup. Press dough up sides to edge of cups. Spoon meat mixture into each cup. Sprinkle grated cheese on top of each one. Bake 10 to 12 minutes or until a golden brown.

BARBECUED MEAT LOAVES

Mrs. Wayne Lidolph

- | | |
|------------------------|-----------------|
| 1 1/2 lbs. ground beef | 1/4 c. onion |
| 1/2 lbs. ground pork | (chopped) |
| 1/2 c. bread crumbs | 1 1/2 tsp. salt |
| 1/2 c. milk | 1/4 tsp. pepper |

Shape into 4 large oblong loaves and place in shallow baking dish. Heat:

- | | |
|---------------------------|--------------|
| 1/2 c. catsup | 1 tsp. chili |
| 1/3 c. vinegar | 1/4 c. onion |
| 2 T. Worcestershire sauce | (chopped) |

Pour sauce over loaves. Bake at 350° for 1 hour. Baste loaves every 15 minutes.

BARBECUED HAMBURGER

Mrs. Ernest Daubendiek

- | | |
|--------------------------|--------------|
| 1 lb. hamburger | 1 T. catsup |
| 1 sm. onion | 1 T. mustard |
| 1 can chicken gumbo soup | |

Brown hamburger with onion and add soup, catsup and mustard. Simmer 1 hour.

OVEN BARBEQUED CHICKEN

Mrs. Victor Bade (Alvera Wallman)

- | | |
|-----------------------|---------------------------|
| 1 chicken (cut up) | 1 T. vinegar |
| 1 c. flour | 1 T. sugar |
| 2 tsp. salt | 1 T. Worcestershire sauce |
| 1/2 tsp. pepper | 1/2 tsp. chili powder |
| 2 tsp. paprika | 1/4 tsp. black pepper |
| 1/4 lb. butter | 1/2 c. catsup |
| 1/2 c. onion (sliced) | 1/4 c. water |
| 1 tsp. salt | |

Dip chicken into mixture of flour, salt, pepper, and paprika. Melt butter in a shallow pan in a hot oven (400°). Remove pan and put in chicken (skin side down) in a single layer after turning to coat with butter. Bake 30 minutes. Turn chicken. Combine remaining ingredients in saucepan and simmer 15 minutes. Pour sauce over chicken and bake 30 minutes longer.

An ordinary cloth dampened with a little vinegar takes the place of lots of one job cleaners. A quick rub makes a spotty stainless steel sink bright and shiny again, puts luster back into cloudy varnished wood surfaces and cleans stained vases and fishbowls crystal clear.

BAR-B-QUE CHICKEN

Norma (Lentz) Martin

Marinate cut up chicken in sauce, preferably overnight.

SAUCE:

Equal parts of oil and vinegar depending on size of chicken such as: 1 cup oil, 1 cup vinegar. Season with salt, pepper, garlic salt, poultry seasoning, sage, as your family prefers.

Cook over charcoal, turn pieces frequently and dip into marinate sauce to keep the pieces moist. Have a plastic bottle of water nearby to put out flames caused by dripping sauce.

I prepare for the freezer by salting the chicken pieces and placing in 3 pound cans, in plastic bags if the can isn't in top-notch condition. Pour marinate sauce over chicken, make certain it is covered. Freeze. The chicken marinates while freezing and thawing and is delicious. Make sure you prepare plenty.

BARBEQUE SAUCE

Julie Frerichs (Mrs. C. T.)

1 c. catsup	1/4 tsp. red pepper
1 c. water	1 T. Worcestershire sauce
2 tsp. mustard	1 T. vinegar
1 tsp. salt	1 T. chopped garlic
1/4 c. butter	(optional)

Combine ingredients and cook a short time before spooning on meat. This sauce good on chicken, beef or pork roast.

BARBEQUE SAUCE

Helen Willet (Mrs. Merle)

1/2 c. salad oil	3 T. sugar
3/4 c. onion (chopped)	3 T. Worcestershire sauce
3/4 c. catsup	2 T. mustard
3/4 c. water	2 tsp. salt
1/3 c. lemon juice	1/2 tsp. pepper

Brown onion in salad oil; add other ingredients and simmer for 15 minutes. Use on any meats.

BARBECUE SAUCE

Mrs. Virgil Daubendick

1 c. catsup	1 T. Worcestershire sauce
3/4 c. brown sugar	1/4 c. water
1 T. mustard	

Combine all ingredients and baste steak, roast or chicken. Very good.

BAR B QUE SAUCE

Della Rector

2 c. water	1 tsp. mustard
1/3 c. vinegar	1/2 tsp. chili powder
1 c. catsup	1/2 salt
1 T. sugar	1 tsp. Worcestershire sauce
1 med. onion (chopped)	1/2 tsp. paprika

Blend all ingredients together. For meats such as chicken, ribs or pork chops use uncooked. Remove excess fat from meat, place in baking dish and cover with sauce. Bake at 350 degrees until meat is done. Sauce can be cooked until onions are tender and stored in refrigerator and then used for dishes that require short cooking time such as yum-yums.

BARBECUE SAUCE

Mrs. Paul M. Russell

3/4 c. catsup	1 tsp. paprika
3/4 c. water	1 tsp. chili powder
2 T. vinegar	1/2 tsp. black pepper
2 T. Worcestershire sauce	Dash cayenne pepper
1 T. salt	1 tsp. liquid smoke

Combine all ingredients.

For chicken - Flour and brown chicken as if to fry. Pour sauce over chicken and bake at 325 degrees until done. Cover pan while baking. Also good on pork or beef ribs or beef slices.

BARBECUED SPARERIBS

Mrs. George Manes

Country style spareribs	1 tsp. salt
3/4 c. water	1/2 tsp. black pepper
3/4 tsp. chili powder	2 T. vinegar
1 T. onion (grated)	3 T. brown sugar
2 T. Worcestershire sauce	4 T. lemon juice
1 tsp. paprika	1/2 tsp. dry mustard
3/4 c. catsup	1/2 tsp. celery salt

Brown ribs. Combine remaining ingredients and cook for 5 minutes. Pour mixture over ribs and bake about 1 1/2 hours at 350 degrees, basting occasionally.

PIES





PIES

PIE CRUST

Mrs. George Fisser

3 c. flour	1 T. sugar
1/4 tsp. baking powder	1/2 tsp. salt
1 c. lard	3 T. vinegar
1 egg	6 to 8 T. water

Mix flour, baking powder, sugar, salt and lard until like fine corn meal. Beat egg well and add vinegar and water. Stir liquid into flour mixture and mix well. Roll out on lightly floured board. Makes 3 or 4 single crusts depending on pie tin size. Bake according to pie filling. Prepared crust for pies can be made several weeks before baking, as the crust freezes well.

PIE CRUST

Evelyn Hagemeyer

1 c. lard	1/2 c. cold water
1 tsp. salt	3 c. flour (about)
1 T. vinegar	

Combine all the above ingredients together and mix well. Makes 2 double crust pies or 4 single crust.

EASY PIE CRUST MIX

Mrs. Marie Colgrove

1 c. flour	1/4 c. water
1/2 c. shortening	1 tsp. salt

Mix flour and salt. Then cut in shortening. Add water. Let set for 15 minutes. Roll out. This makes 1 (9 inch) double crust pie or 2 single crusts. Bake in 450 degree oven for 15 minutes, then lower heat to 375 degrees until pie crust is the desired brown.

NO-ROLL PIE CRUST

Marie Sandersfeld

1 1/2 c. flour	1/2 c. Mazola oil
1 1/2 tsp. sugar	2 T. cold milk
1 tsp. salt	

Sift dry ingredients into piepan. Combine oil and milk in measuring cup. Whip with fork and pour all at once over flour. Mix well. Press to line pan. Baked shell: prick entire surface, bake in oven 425 degrees for 12 - 15 minutes. Unbaked shell: fill and bake at 400 degrees for 15 minutes,

Continued Next Page.

NO-ROLL PIE CRUST (Continued.)

then 350 degrees until done. For double crust pie use these amounts: 2 cups flour, 2 teaspoon sugar, 1 1/4 teaspoon salt, 2/3 cup oil and 3 tablespoons milk. Set aside small handful for a crumble top.

TART SHELLS

Bernice Remmers

1 (3 oz.) pkg. cream cheese 1 c. flour
1/2 c. butter or oleo

Mix cheese and butter together at room temperature.
Add flour, and mix well. Form small ball, line muffin tins.
Bake at 325 degrees for 15 minutes. Filled 25 minutes.

FOOLPROOF MERINGUE

Mrs. Minnie Huls

1 T. cornstarch 6 T. sugar
2 T. cold water Pinch of salt
1/2 c. boiling water 1 tsp. vanilla
3 egg whites

Dissolve starch in cold water and add the boiling water.
Cook until clear. Cool. Beat egg whites until thick; gradually add sugar and salt. Add vanilla. Beat until peaks form; carefully fold in the cornstarch mixture. Pile on the pie and bake at 375° until lightly browned.

APPLE CREAM PIE

Mrs. Herman Spilker

3 c. pared sliced apples 3/4 c. sour cream
(using good cooking apples) 1 T. flour
1 (9 in.) pastry shell 1 tsp. cinnamon
(unbaked)

Place sliced apples in pastry shell. Mix flour and sour cream, pour over the apples. Sprinkle sugar and the cinnamon over the top. Bake 350 degrees for 50 minutes or until apples are tender.

DEEP DISH APPLE PIE

Marcia Lentz

1 c. flour 1/2 c. butter or margarine
1/2 c. brown sugar

Fill deep dish with sliced apples. Add sugar according to amount of apples used. Mix flour, brown sugar, and butter or margarine. Spread over apples and bake in moderate oven until apples are done.

ENGLISH APPLE PIE

Ida Schmale

1 egg (beaten)	1/4 tsp. salt
3/4 c. sugar	1 c. raw apples
1/2 c. flour	(chopped)
1 tsp. baking powder	1/2 c. pecans <u>or</u> walnuts

Add sugar to beaten egg. Mix flour, baking powder and salt, and stir into egg and sugar mixture. Add the chopped apples and nuts. Pour into buttered 9 inch piepan. Bake 30 minutes in 350 degree oven. This pie does not have a crust.

MOCK APPLE PIE

Mrs. Floyd Schmidt

2 c. sugar	2 T. margarine
2 tsp. cream tartar	18 soda crackers
2 c. water	(broken into fourths)

Combine sugar and cream tartar and add water. Add margarine and bring to boil stirring slightly. Cool. Place soda crackers in unbaked pie shell. Pour syrup over crackers and sprinkle with cinnamon. Put top crust on and sprinkle with sugar. Bake at 425 degree oven until brown. Serve with cheese or ice cream if you like.

When I serve this pie my guests are certain they are eating real apple pie.

APRICOT CHIFFON PIE

Evelyn Roehr

2 c. canned apricot pulp	2 T. lemon juice
3 eggs	1/4 c. sugar
1/2 c. sugar	1/2 tsp. cream of tartar
1 envelope unflavored gelatin	5 drops almond flavoring
1/2 c. apricot juice	1 pkg. Dream Whip

Combine apricot pulp, beaten egg yolks and 1/2 cup sugar and cook until it starts to thicken. Add gelatin that has been dissolved in the apricot juice. Take from the fire and add the lemon juice. When this mixture is COLD fold in the egg whites that have been beaten with the 1/4 cup sugar and cream of tartar. When stiff add the almond flavoring and Dream Whip which has been prepared according to direction on the package. Pour into baked crust. Let set until firm. Top with Dream Whip.

For the apricot pulp I use 1 quart home canned apricots, DRAINED and pitted. Use the blender to make the puree.

APRICOT JELLO PIE

Mrs. Harvey Hagemeier - LaVerna Miller

1/2 lb. dried apricots	1 pkg. orange Jello
(cooked <u>and</u> drained)	1 pt. warm water <u>and</u> apricot juice
1/3 c. sugar	1 pie shell
1/4 tsp. salt	(baked)

Combine apricots and sugar and boil until done. Dissolve Jello and salt in warm water and apricot juice. Pour over apricots and chill. When slightly thickened turn into pie shell. Chill till firm. Top with whipped cream.

BANANA CREAM CHEESE PIE

Phyllis Daubendiek

1 (9 in.) pastry shell (baked, cooled) <u>or</u> 9 in. crumb crust	1/3 c. lemon juice
1 (8 oz.) pkg. cream cheese (softened)	1 tsp. vanilla extract
	4 med. sized ripe bananas
1 1/3 c. sweetened condensed milk	2 T. lemon juice

In medium size bowl, beat softened cream cheese until light and fluffy. Gradually stir in sweetened condensed milk until thoroughly blended. Stir in 1/3 cup lemon juice and vanilla. Slice 3 bananas, line crust with banana slices. Turn filling into crust. Refrigerate 2 to 3 hours. Slice fourth banana and dip in lemon juice. Garnish top of pie with these banana slices.

BLUEBERRY CHEESE PIE

Norma (Lentz) Martin

Soften 8 ounce cream cheese and mix 1/2 cup powdered sugar into it. Prepare 1 small package Dream Whip and add to cheese mixture. Spread in pie shell, can be pastry or crumb crust. Add the juice of 1 lemon or equal amount of Realemon to 1 can blueberry pie filling and pour over cheese mixture. Chill. I like to leave a small space in the middle for attractiveness. Any pie filling can be substituted. Easy to make and delicious.

An easy way to clean your oven racks is to soak the racks in the bathtub in a strong solution of laundry detergent and hot water. Soak overnight if possible but at least soak for several hours. A little steel wool will remove any hard baked on grease.

BLUEBERRY SWIRL PIE

Marcia Lentz

1/2 c. butter or margarine 1/2 c. nuts
 3/4 c. all-purpose flour (chopped)
 1/2 c. rolled oats 2 T. sugar

FILLING:

1 pkg. lemon Jello 21 oz. can (2 1/4 c.) prepared
 1/2 c. water blueberry pie filling
 (boiling) 1/2 c. dairy sour cream

Preheat oven to 400 degrees. In saucepan melt butter. Stir in next 4 ingredients. Mix well and pat in 9 inch pan. Bake 12 to 15 minutes or until golden brown. Cool. Dissolve Jello in boiling water. Stir in blueberry pie filling. Chill until thickened. Pour into pie crust. Spoon sour cream by tablespoonfuls onto filling. Cut through sour cream and lightly fold filling over it, making swirls. Chill. If desired, top with whipped cream.

BUTTERSCOTCH PIE

Frieda Rademacher

2 c. milk 1 c. brown sugar
 3 eggs 3/4 tsp. vanilla flavor
 Pinch of salt 1 pie shell
 3 T. cornstarch (baked)

Heat milk to boiling. Mix dry ingredients and add all at once to milk. Stir and cook until thick. Beat egg yolks slightly and add to milk mixture. Cook 1 minute longer. Remove from heat, add vanilla. Cool and pour into baked pie shell. Top with meringue made of 3 egg whites and 9 table-spoons sugar. Bake till golden brown, 15 to 20 minutes in a 350 degree oven.

CANDY BAR PIE

Mrs. Harold Deitemeyer

3 1/3 oz. Hershey almond bar 16 or 18 marshmallows
 1/2 c. milk Sm. handful of chocolate chips (Opt)

Melt in top of double boiler over hot but not boiling water, stir until completely blended. Chill. Whip 1/2 pint whipping cream, fold chocolate into cream very gently. Spoon into a graham cracker shell. Sprinkle a few graham cracker crumbs over the top.

NOTE: Extra almonds can be added if you wish. This can be kept in the refrigerator several days. It also freezes well and thaws quickly, or can even be served without thawing.

CARAMEL PIE

Grace McCune

1 pie shell (baked)	1 tsp. butter
2/3 c. brown sugar	1 tsp. vanilla
2 c. milk	1/8 tsp. salt
1/3 c. flour	2 egg yolks

Blend sugar, flour and salt, add milk and egg yolks. Cook in double boiler until thick and creamy. Add butter and vanilla. Cool slightly. Pour into cooled pie crust.

MERINGUE:

Beat 2 egg whites till stiff, but not dry. Add 4 table-
spoons sugar, 1 tablespoon at a time. Beat after each addition.
Cover filling and bake 15 to 20 minutes, in a 350 degree oven
or until brown.

FRENCH CHERRY PIE

Lela Nispel

1 sm. pkg. cream cheese	1 c. cream <u>or</u> 1 pkg. Dream Whip
1/2 c. powdered sugar	1 can cherry pie filling (chilled)
1/2 tsp. vanilla	1 cooled pie shell

Cream cheese, powdered sugar and vanilla. Whip cream or prepare Dream Whip and add to cheese mixture. Pour into baked pie shell, spread cherry pie filling on top of cheese mixture. Chill and serve.

CHOCOLATE CHIFFON PIE

Norma (Lentz) Martin

1 pkg. chocolate chips	4 eggs
2 T. sugar	1 tsp. vanilla
3 T. milk	

Melt together chocolate chips, sugar and milk. Cool. Add egg yolks, one at a time, beating well. Add vanilla. Beat the egg whites until stiff and fold into chocolate mixture. Chill. This is a rich, velvety pie. This recipe does not double well, it is best to make one pie at a time.

CHOCOLATE MARSHMALLOW PIE

Della Rector

20 lg. marshmallows	1 pkg. whipped topping mix
1/2 c. milk	1 (9 in.) baked pastry shell
1 (8 oz.) milk chocolate almond candy bar	

In top of double boiler, combine marshmallows and milk. Place over hot water, stir mixture until marshmallows are melted. Add chocolate bar, broken in small chunks, and stir

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CHOCOLATE MARSHMALLOW PIE (Continued.)

until mixture is smooth. Cool to room temperature. Whip topping, fold into marshmallow mixture. Pour into baked shell, and refrigerate 4 to 6 hours before serving. This is a very simple pie, and ever so yummy.

COCONUT PIE

Mrs. Victor (Alvera) Bade

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|--|--------------------------------|
| 1 pie shell <u>or</u> crumb crust
(baked) | 1 envelope whipped topping mix |
| 1 pkg. coconut cream pudding
(instant) | 1 3/4 c. milk |
| | 1/2 tsp. vanilla |
| | 1/2 c. coconut |

Mix together the pudding mix, whipped topping mix, milk, vanilla and coconut and mix with beater till firm. Put in pie crust and chill. Sprinkle top with graham cracker crumbs.

COTTAGE CHEESE PIE

Mrs. Floyd Schmidt

- | | |
|-------------------------------------|------------------------|
| 1 (12 oz.) carton cottage
cheese | 1/4 tsp. salt |
| 2 eggs (beaten) | 1 tsp. cinnamon |
| 3/4 c. sugar | 1 c. milk |
| 1/2 c. raisins | Pie shell
(unbaked) |

Mix ingredients and bake in pie shell at 425 degrees for 5 minutes. Reduce heat to 325 degrees and bake until filling is firm.

CRANBERRY RAISIN PIE

Mrs. Harlan (Erna) Huls

- | | |
|---------------------------|---------------|
| 3 c. cranberries (washed) | 2 T. flour |
| 1 c. raisins | 1/4 c. sugar |
| 1 c. sugar | 1/4 tsp. salt |

Bring to boil the cranberries, raisins and water. Cook for 10 minutes. Add the 1 cup sugar and boil 5 minutes longer. Mix the flour, 1/4 cup sugar and salt with a little water to make a paste, then add to fruit mixture - slowly, boil till thick. Add 1/2 teaspoon vanilla. Let cool. Place in a baked 9-inch pie shell. Top with whipped cream. This is my mother's favorite recipe.

Confused over can sizes: No. 303 can of fruit contains approximately two cups. One and 1/3 cups drained fruit and 2/3 cup of liquid or four servings. A number 2 1/2 can holds 3 1/2 cups - 2 cups of drained fruit and 1 1/2 cups of syrup for 6 to 8 servings.

GRASSHOPPER PIE

Mrs. Ronald (Marilyn) Higgins

24 creme filled Oreo cookies (finely crushed)	1 pt. Marshmallow Creme
1/4 c. oleo (melted)	Few drops green food color
1/4 c. milk	Few drops peppermint extract
	2 c. cream (whipped)

Mix cookie crumbs and oleo and press 1/2 of crumbs into 9 inch piepan. Mix milk with Marshmallow Creme until smooth; and add food color and peppermint extract. Fold in whipped cream and pour into crumb crust. Top with remaining crumbs. Freeze. Remove from freezer shortly before serving.

IMPOSSIBLE PIE

Uvonna Reedy

1/2 c. butter (melted)	1 (7 oz.) pkg. of coconut
1/2 c. self-rising flour	4 eggs
1 3/4 c. sugar	1 tsp. vanilla
2 c. milk	

Beat together well. Pour into 2 greased pie tins. Bake in 350 degree oven for 30 to 40 minutes. Makes own crust.

LEMON PIE

Alvina Strough

1 c. sugar	1 1/4 c. boiling water
3 T. cornstarch (level)	

Cook above (in double boiler) until thick and clear. Add 2 well beaten egg yolks, juice and rind of 1 lemon. Cook 2 minutes, stirring constantly. Add 1 tablespoon butter. Use egg whites for meringue (I use 3 egg whites). Beat until foamy, add pinch salt, and 3 tablespoons gradually. Have a warm baked crust (9 inch) ready and pour warm mixture into crust and immediately top with the meringue and place in preheated oven for 10 - 15 minutes at 350 degrees. Cool pie slowly.

PEACH CREAM PIE

Marcia Lentz

Line a piepan with pastry. Blend 1 cup sugar with 2 tablespoons cornstarch. Spread 3/4 mixture over pastry. Fill with canned or fresh peaches (hollow side up). Spread with remaining cornstarch. Carefully pour 1/2 pint cream in each hollow. Bake in 450 degree oven for 15 minutes. Then reduce heat to 350 degrees and bake until peaches are tender and cream thickens.

PEAR-PINEAPPLE PIE

Mrs. Ernest (Audrey) Olsan

6 med. pears (pared and
sliced)
1 (8 1/2 oz.) can crushed
pineapple (undrained)
3 T. lemon juice
2/3 c. sugar
4 T. flour
1 (9 in.) pastry shell
(unbaked)
Crunch topping

Stir together pears, pineapple, lemon juice, sugar and flour. Spoon into unbaked shell; sprinkle on topping.

CRUNCH TOPPING:

1/2 c. flour
1/2 tsp. ginger
1/4 c. margarine
1/2 c. sugar
1/2 tsp. cinnamon

Stir flour, sugar and spices together. Cut in margarine till crumbly.

JUST RIGHT PECAN PIE

Hazel M. Richardson

3 eggs (beaten)
1/2 c. sugar (white or light
brown)
1/2 tsp. vanilla
1/2 c. butter
(melted)
1 c. dark Karo syrup

Make a 9 inch pie crust. Do not bake. Spread 1 cup pecans on bottom of crust. Mix all ingredients well. Pour this mixture on top of pecans, bake an hour at 325 degree oven.

MOCK PECAN PIE

Mrs. Carl Buhr - Mrs. Floyd Schmidt

1 c. dark syrup
1 c. white sugar
2 eggs (well beaten)
1/2 c. butter or margarine
(melted)
1 c. regular oatmeal

Blend together all ingredients and pour into unbaked pie shell. Bake at 375 degrees for 35 or 40 minutes.

PUMPKIN PIE

Frieda Rademacker

2 eggs (well beaten)
3/4 c. sugar
1 1/2 c. pumpkin
1/2 tsp. salt
1/4 tsp. ginger
1/4 tsp. nutmeg
1 tsp. cinnamon
1 1/2 c. milk

Stir together. Put in unbaked pie shell.

NOTE: Omit spices and put in 1 1/2 teaspoon pumpkin pie seasoning.

PUMPKIN PIE

Mrs. Carl Buhr

1 can (No. 2 1/2) pumpkin	1/2 tsp. cloves
A little salt	1 1/2 c. sugar
1 tsp. nutmeg	5 eggs
1 tsp. cinnamon	1 qt. milk
1/2 tsp. allspice	

Separate eggs. Mix all ingredients and fold in beaten egg whites last. Place in unbaked pie shell. Bake at 350 degrees, until custard sets about 50 minutes to an hour. This recipe makes 3 large pies.

PUMPKIN PIE

Mrs. Daryl Daubendiek

1 c. pumpkin	1/4 tsp. cloves
1 c. sugar	1/4 tsp. ginger
2 eggs	1/2 tsp. cinnamon
1 c. milk	1 1/2 tsp. cornstarch
1/2 tsp. salt	

Mix sugar, spice, salt and cornstarch. Blend into pumpkin. Beat eggs and add milk. Mix together. Pour into unbaked pie shell. Bake 10 minutes at 400 degrees. Lower temperature to 350° and continue baking about 40 minutes or until a knife inserted in filling comes out clean.

NOTE: Omit spices and add 1 teaspoon pumpkin pie spice.

RAISIN PIE

Evelyn Roehr

2 eggs (separated)	2 T. lemon juice
1 c. sugar	1/2 c. cream <u>or</u> evaporated milk
2 T. butter	1 1/2 c. raisins (soaked in hot water)

Beat egg yolks and sugar until thick and creamy. Beat egg whites until stiff. Add remaining ingredients to the egg and sugar mixture and pour this into the egg whites. Pour into an unbaked crust. Sprinkle 1/2 cup chopped nuts on top. Bake at 325° for 40 - 45 minutes or until a knife comes out clean when tested in the center. If you use glass start baking at 300°.

When your everyday place mats begin to look worn, cover them with contact paper. The paper comes in many pretty colors, and you will get a lot of extra wear out of the mats.

RAISIN CHESS PIE

Mrs. George Fisser

1/2 c. shortening	1 c. sugar
1/4 tsp. salt	3 eggs
1 1/2 c. raisins	1/2 c. nutmeats
1/2 tsp. vanilla	(chopped)

Cream sugar and shortening, add salt. Add eggs, beating well. Stir in nuts and raisins, add vanilla. Pour into a 9 inch pastry-lined piepan. Bake for 40 minutes in a 350 degree oven. Serve cool, and top with whipped cream or ice cream, if desired.

RAISIN CREAM PIE

Mrs. Herman Spilker

1 c. raisins	2 egg yolks
1 c. sweet cream	1 tsp. flour
1 c. sugar	Pinch of salt

Stew raisins until done. Drain. Mix cream, flour, sugar and salt. Add to the raisins and cook 5 minutes. Add beaten egg yolks and cook until mixture thickens. Pour into a baked pastry shell. Beat 2 egg whites, 4 tablespoons sugar, 1/4 teaspoon cream of tartar. Spread on pie and brown in a 350 degree oven.

RHUBARB PIE

Mrs. Sophia Wallman

1 1/2 c. sugar	2 eggs
4 T. butter	3 c. rhubarb (finely cut)
1 1/2 c. bread crumbs	Pie shell (unbaked)

Mix sugar, butter, bread crumbs and eggs. Put half in unbaked pie shell; add rhubarb, then rest of mixture. Arrange pastry strips crisscross over top, which have been cut 1/2 inch wide with pastry wheel or sharp knife. Brush top strips with cream and sprinkle with sugar. Bake at 350 degrees for 35 minutes or till nicely browned.

RHUBARB PIE

Mrs. Frank Andreesen

3 c. rhubarb	2 T. lemon juice
2 eggs <u>and</u> 2 c. sugar (beat)	3 slices bread crumbs
2 T. butter (melted)	

Pour half of custard mixture into pie shell. Add rhubarb and remainder of custard. Can be made with or without top crust. Bake for 10 minutes at 450 degrees, then reduce heat to 350 degrees and bake another 40 to 50 minutes.

RHUBARB CREAM PIE

Mrs. Harold (Norma) Walker

1 1/2 c. sugar	1 T. butter <u>or</u> oleo
3 T. flour	2 eggs (beaten)
1/2 tsp. nutmeg	3 c. cut rhubarb

Blend sugar, flour and nutmeg. Add eggs and beat smooth. Pour over rhubarb in a 9 inch pan lined with pastry. Dot with butter, top with pastry. Bake at 450 degrees for 10 minutes, then 350 degrees about 30 minutes.

RHUBARB CREAM PIE

Dena Fruhling

1 1/2 c. sugar	3 eggs (slightly beaten)
1/4 c. flour	4 c. rhubarb (1 in. slices)
3/4 tsp. nutmeg	2 T. butter

Blend sugar, flour and nutmeg. Add to eggs, beat smooth and add rhubarb. Pour into 9 inch pastry lined pie plate. Dot with butter. Top with lattice crust. Bake in hot oven 375 or 400 degrees 50 or 60 minutes. Cool.

SODA CRACKER PIE

Mrs. Ernest Siefford

Three egg whites, beaten stiff; add 1 cup sugar, gradually and beat until dissolved; add 1 teaspoon vanilla; 12 soda crackers, rolled fine; add 1/4 teaspoon baking powder. Add to first mixture. Add 1/2 cup chopped pecans. Butter pie plate and spread mixture in it, bake 30 minutes in 325 degree oven. When cold top with sliced fresh peaches or strawberries, and whipped cream. Chill in refrigerator 2 or 3 hours. Can be made the day before serving.

STRAWBERRY PIE

1 1/2 c. sugar	1/4 c. cornstarch
1 1/2 c. water	1 pkg. strawberry Jello

Boil until thick the sugar, water and cornstarch. Add the Jello. In baked crust place fresh strawberries. Cover with syrup mixture. Let cool.

A clean ice cream stick may be inserted into a thick slice of apple to form a tasty teether for your baby. If you refrigerate the apple, it will be cool and soothing for baby's sore gums.

STRAWBERRY MERINGUE PIE

Mrs. Floyd Schmidt

3 egg whites	1/2 c. pecan (cut up)
1/2 tsp. baking powder	1 pkg. frozen whole <u>or</u> 1 qt. fresh
1 c. sugar	whole strawberries
10 (2 in.) soda crackers	1/2 to 1 c. cream (whipped <u>and</u>
(rolled fine)	sweetened slightly)

Beat egg whites and baking powder until stiff. Beat in sugar very gradually. Fold in combined cracker crumbs and pecans. Spread in well-buttered 9 inch pie pan. Bake at 300 degrees for 30 minutes. Cool. Fill with partially thawed whole strawberries. Spread with slightly sweetened whipped cream. Chill several hours before serving.

FRESH STRAWBERRY PIE

Alice Prebyl

Baked pie crust (graham <u>or</u>	3/4 c. sugar
other)	3 T. cornstarch
1 pkg. frozen strawberries	A little red coloring
(thawed)	

Bring strawberries and sugar to boil, thicken with cornstarch. Add coloring. Pour over fresh strawberries which have been sliced into the crust. Top with whipped cream. Garnish with fresh berries.

Frozen or fresh peaches may also be used.

UPSIDE DOWN PIE1ST MIXTURE:

1/4 c. brown sugar	2 T. margarine
1 T. Karo syrup	1 T. water

2ND MIXTURE:

4 c. apples (sliced)	1 tsp. cinnamon
1/3 c. sugar	1/2 tsp. nutmeg
1 T. flour	1 T. lemon juice

Boil mixture No. 1 for 3 minutes. Place pecans in bottom of piepan. Pour boiled mixture over pecans. Place one pie crust over this. Combine second mixture and add to piepan. Cover with 2nd crust. Bake at 400 degrees for 35 minutes.

Turn upside down while hot.

ADDITIONAL RECIPES

SALADS - SALAD DRESSINGS





SALADS - SALAD DRESSINGS

SALAD

Gerhardine Kyker

- | | |
|--------------------------|------------------------------|
| 2 pkgs. lemon Jello | 1 c. mayonnaise |
| 2/3 c. hot water | 1 onion (to taste) |
| 2/3 c. cold water | 1 sm. green pepper (chopped) |
| 1 can tomato soup | 1 1/2 c. celery (chopped) |
| 2 sm. pkgs. cream cheese | 1 c. nuts |

Dissolve Jello in hot water; add cold water. Heat tomato soup and dissolve cream cheese in soup and add mayonnaise; then stir all into Jello. When started to set add onion, green pepper, celery and nuts. Chill until firm.

INSTANT SALAD

Ida Darnauer

- | | |
|-----------------------------|------------------------------------|
| 1 pkg. Jello (any flavor) | 1 sm. carton Cool Whip (<u>or</u> |
| 1 sm. carton cottage cheese | other prepared topping) |
| 1 can pineapple (drained) | |

Mix dry Jello with cottage cheese. Add pineapple and fold in Cool Whip. Add some marshmallows and ground nuts (optional).

APPLESAUCE SALAD

Marcia Lentz

- | | |
|-----------------------|-----------------------------|
| 2 boxes lemon Jello | 1/2 c. cinnamon candy |
| 4 c. boiling water | (dissolve in boiling water) |
| Pour over Jello. Add: | |
| 2 c. applesauce | |
| Let set. | |

TOPPING:

- | | |
|--|---------------------|
| 2 sm. pkgs. Philadelphia | 1/4 c. cream |
| cream cheese | 2 T. salad dressing |
| Mix until creamy. Spread on top of set Jello. Makes a large salad. | |

CINNAMON APPLE SALAD

Mrs. Harvey Hagemeyer

- | | |
|---|----------------------|
| 2 c. sugar | 1 c. red hot candies |
| 1 c. water | 8 nice firm apples |
| Peel and core apples, put into syrup and cook slowly turning often until tender. Remove apples from syrup and cool and refrigerate. Serve on lettuce leaf. Mix 1 small package cream cheese with salad dressing and 1/4 cup chopped | |
| Continued Next Page. | |

CINNAMON APPLE SALAD (Continued.)

nuts, and fill center of apples. This is a colorful spicy salad, good in the fall.

THREE BEAN SALAD

Bertha Meints

1 can green beans (drained)	1 med. onion
1 can wax beans (drained)	(diced)
1 can kidney beans	1/2 c. green pepper
Cover this with:	
1/2 c. vinegar	1 tsp. salt
1/2 c. sugar	1/4 tsp. pepper
1/4 c. oil	
Let stand overnight.	

COPPER CARROT PENNIES

Marie Kitzelman - Mrs. Willie Williams

2 lbs. carrots (peeled <u>and</u> sliced)	3/4 c. vinegar
1/2 c. green pepper (diced)	1/2 c. salad oil
1 (3 1/2 oz.) jar cocktail	1 tsp. salt
onions <u>or</u> med. onion (thinly sliced)	1 tsp. prepared mustard
1 can tomato soup	1 tsp. Worcestershire sauce
1 c. sugar	3/4 tsp. pepper
	1 tsp. celery seed

Boil carrots in salt water until tender - rinse in ice water, combine carrots, pepper and onion.

Make a marinade of remaining ingredients, beat until well blended, pour over vegetables and refrigerate in airtight container.

CAULIFLOWER SALAD

Marcia Lentz

1 lg. Bermuda onion (cut in rings)	2/3 c. dressing
1 sm. head cauliflower (cut in flowerets - lengthwise)	1 head lettuce (broken up)
1/2 c. stuffed olives (sliced)	1/2 c. Roquefort cheese

Marinate the onion, cauliflower and olives in the dressing. Before serving, toss in lettuce and cheese - save a little of the cheese for topping.

CABBAGE SLAW

Della Rector

3 lbs. cabbage (shredded) 1 red or green pepper
 2 c. sugar (chopped)
 1 c. white vinegar 2 lg. carrots (grated)
 1 sm. onion (chopped) 1/2 tsp. salt
 1 c. celery (chopped) 2 tsp. mustard

Mix vinegar and sugar together, with salt and mustard.
 Pour over vegetables and mix well.
 Will keep for 10 days in refrigerator.

COLE SLAW

Alice Reents

1 head cabbage (shred thin) 1 c. sugar
 1 lg. onion (sliced thin)

In bowl, alternate layers of onions and sugar. Bring to boil:

2/3 c. vinegar 1 c. salad oil
 1 tsp. salt 1/2 tsp. mustard

Pour over cabbage, let stand at least 4 hours. Will keep indefinitely.

WILD CHERRY COTTAGE CHEESE SALAD

Mrs. Ernest (Anna) Siefford

1 (20 oz.) can crushed 1 sm. carton sm. curd cottage
 pineapple cheese
 1 (3 oz.) pkg. wild cherry 1 (9 oz.) Cool Whip
 Jello

Heat the crushed pineapple to the boiling point, add Jello, stir until dissolved. Cool. When cool, fold in the cottage cheese and Cool Whip. Pour into pan and cool in refrigerator. Cut in squares to serve. Serves 12.

TART CHERRY SALAD MOLD

Ida Darnauer

2 (1 lb.) cans tart red 3 c. ginger-ale or Coca Cola
 cherries 1 c. nuts (optional)
 1 (8 1/2 oz.) cans crushed (chopped)
 pineapple 3/4 c. coconut
 1/2 c. sugar (shredded)
 4 (3 oz.) pkgs. cherry flavor
 gelatin

Drain fruits, reserving juices. Add enough water to cherry and pineapple juice to make 3 1/4 cups; add sugar. Bring to a boil; stir in gelatin until dissolved. Add fruit

Continued Next Page.

TART CHERRY SALAD MOLD (Continued.)

and ginger-ale. Chill until very thick, but not set. Stir in nuts and coconut. Pour into a 2 quart ring mold (or 9x13x3 inch pan). Chill until set. Makes 12 - 14 servings.

CORN SALAD

Mrs. Sterling (Naomi) Kohrs

2 (No. 2) cans whole kernel corn (drained)	5 stalks celery
1 sm. can pimienta	1 med. onion (chopped)
	1 clove garlic (minced)

DRESSING:

2/3 c. salad oil	1 1/4 tsp. pepper
2 1/2 T. vinegar	1 1/4 tsp. dry mustard
2 1/2 tsp. salt	2 tsp. sugar

Mix dressing and pour over corn and other ingredients; let stand 24 hours in refrigerator before serving.

CORNED BEEF SALAD

Mrs. Myron Ballain

1 pkg. lemon Jello	1/2 c. cucumber (chopped)
1 c. boiling water	1 sm. onion (grated)
1 can corned beef (flaked)	1 c. salad dressing <u>or</u> mayonnaise
1 c. celery (chopped)	3 hard boiled eggs (chopped)

Combine Jello and water and let cool, add other ingredients to Jello and put in a 8x8 inch pan.

CRANBERRY CHUNK SALAD

Marilyn Higgins

2 (3 oz.) pkgs. cream cheese (softened)	1 c. walnuts (diced)
1/4 c. salad dressing	1 c. bananas (diced)
1/4 c. lemon juice	1 1/2 c. heavy cream <u>or</u> prepared whipped topping
1/8 tsp. salt	1 (1 lb.) can jellied cranberry sauce (chilled <u>and</u> cut into chunks)
1 c. crushed pineapple (drained)	

Beat cream cheese with salad dressing and lemon juice and salt until smooth. Stir in pineapple, walnuts and bananas. Whip cream and fold into mixture. Lightly fold in cranberry chunks. Turn into a 9x5x3 inch pan that has been lined on all sides with a double thickness of waxed paper. Freeze. To unmold, place pan in warm water for a count of 15. Turn out on a chilled platter. Place in refrigerator for about 30 minutes, before serving. Slice to serve. Salad may be decorated after it is on platter. Prepare 1 package whipped top-
Continued Next Page.

CRANBERRY CHUNK SALAD (Continued.)

ping mix according to package directions. Spread over sides and top of frozen salad. Decorate top with bells or other cutouts, cut from jellied cranberry sauce. Freeze to set decorations. Serves 12.

CRANBERRY SALAD

Helen Willet

1 c. boiling water 1 qt. cranberries
Cook 8 to 10 minutes, put through colander, and add 1 cup sugar for each 1 cup pulp. Boil for 15 minutes and refrigerate.

CRANBERRY SALAD

Mrs. Virgil Daubendick

1 lb. cranberries (ground raw) 1 c. sugar
1 lb. marshmallows
Let stand overnight. In the morning add:
2 c. apples (diced) 1 c. whipped cream or
1 c. walnuts Cool Whip

CRANBERRY SALAD

Frieda Rademacher

2 pkgs. strawberry Jello Pinch of salt
2 c. hot water 1 sm. can of crushed pineapple
1 lb. cranberries (ground) 1/2 c. nutmeat chips
1 c. sugar (can be omitted)

Dissolve Jello in 2 cups hot water. When it starts to thicken, add 1 pound ground cranberries, 1 cup sugar, pinch of salt, 1 small can of crushed pineapple, 1/2 cup nutmeats.

CRANBERRY SALAD

Recka Siefkes

1 qt. fresh cranberries (ground)
Boil together:
2 1/4 c. sugar 1 c. water

Cook for 5 minutes.

Add ground cranberries to syrup. Dissolve 2 boxes of cherry Jello in 2 cups boiling water. After cooled combine mixtures and add 1 cup chopped celery, 1 cup pecans, either whole or chopped. Chill.

Gardeners looking forward to spring and summer activities should remember that marigolds planted among roses will help keep bugs away and that mothballs scattered around shrubbery or flowers will keep animals away.

CRANBERRY SALAD

Mrs. Marie Colgrove

- | | |
|-----------------------------|----------------------|
| 1 lb. cranberries (chopped) | 2 c. boiling water |
| 3 lg. apples (chopped) | 1 c. English walnuts |
| 1 1/2 c. sugar | (chopped coarsely) |
| 2 pkgs. raspberry Jello | 1 c. celery (diced) |

Combine cranberries, apples and sugar and let set in refrigerator overnight. Next morning dissolve Jello in boiling water. When Jello begins to set combine the two mixtures. Then add nuts and celery. Refrigerate. Serves 12 - 15. May be eaten as is or on lettuce leaf topped with mayonnaise.

CRANBERRY SALAD

Norma (Lentz) Martin

Grind together:

- 1 lb. cranberries and
4 med. size apples

Add:

- 3 c. sugar

Let stand 2 days.

Dissolve:

- 2 sm. pkgs. cherry Jello
in 3 c. hot water

Add:

- | | |
|----------------------------|----------------------------|
| 1 1/2 c. celery (diced) | 1 orange (chopped) |
| 1/2 c. <u>or</u> more nuts | (optional, I don't use it) |

Put in 9x13 inch cake pan and chill. Delicious!!

CREAM CHEESE SALAD

Viola Thornburg

- | | |
|--|--------------------------|
| 1 pkg. lemon <u>or</u> pineapple Jello | 1 c. pineapple (drained) |
| 2 c. hot water | 1 c. carrots (shredded) |
| 1 (3 oz.) pkg. cream cheese | 1 c. whipped cream |
| 12 marshmallows | 1 c. pecans (if desired) |

Dissolve Jello in hot water, add cream cheese and marshmallows until melted. When chilled add pineapple and carrots; and fold in whipped cream and pecans. Refrigerate.

CREAMED CHEESE SALAD

Mrs. Herald Stindt

Combine:

- 2 (3 oz.) pkgs. cream cheese
with 1 sm. can crushed
pineapple

Prepare: 1 package lime Jello dissolved in 1 cup hot water and 1/2 cup sugar. When Jello begins to congeal, add the cream

Continued Next Page.

CREAMED CHEESE SALAD (Continued.)

cheese mixture. Add:

1/2 pt. whipped cream	16 maraschino cherries (chopped)
1/2 c. walnuts (chopped)	8 marshmallows (cut up)

Use a 9x9 inch pan. Chill.

CUCUMBERS AND SOUR CREAM

Kay (Schopp) Wolfe

2 cucumbers (slice thin)	1 T. water
1 lg. onion (slice thin)	1/2 tsp. salt
4 T. sour cream	Dash black pepper
1 T. vinegar	Pinch powdered tarragon

Peel cucumbers and slice, peel onion and slice. Make a dressing of sour cream, vinegar, water, salt, and pepper and tarragon. Pour over cucumbers. Serves 4.

FROZEN AMBROSIA

Mrs. Victor (Alvera) Bade

1 (3 oz.) pkg. cream cheese (softened)	1/2 c. cream (whipped)
1/2 c. confectioners' sugar (sifted)	1 (16 oz.) can fruit cocktail (drained)
1 c. dairy sour cream	1 (11 oz.) can mandarin oranges (drained)
1/3 c. frozen orange juice concentrate (thawed)	

Beat cream cheese and confectioners' sugar. Gradually beat in sour cream and orange juice concentrate. Whip cream; fold into cheese mixture. Stir in fruit cocktail and mandarin oranges. Spread in 9x9 inch pan. Freeze. Serve on lettuce leaves.

FRUIT SALAD

Mrs. Harlan Huls (Erna)

1/2 lb. white grapes	3 apples (unpeeled)
3 bananas	1/2 lb. miniature marshmallows

Cut fruit in chunks.

DRESSING:

3/4 c. white sugar	1 tsp. butter
1 c. canned milk <u>or</u> cream	1/4 tsp. salt
1 egg (beaten)	1/4 tsp. lemon extract

Mix dressing ingredients and heat slowly, boil until thickened. Cool, pour over fruit mixture.

FRUIT SALAD

Louise Carstens

- | | |
|-----------------|------------------------|
| 1 c. sugar | 1/4 c. lemon juice |
| 2 T. flour | 1/2 c. orange juice |
| 2 eggs (beaten) | 1/2 c. pineapple juice |

Cook over medium heat, will be quite thick. Cool. Add:
1 pint of cream whipped or equal amount of Dream Whip.

Add: 1 pound of white or dark grapes (remove seeds).
It is better if you use the small seedless green; 1 pound
marshmallows, quartered; 1 cup nuts. Refrigerate overnight.

FRUITED CHEESE SALAD

Recka Siefkes

- | | |
|---|--|
| 3 c. cottage cheese
(cream style) | 1 (13 1/2 oz. can pineapple
tidbits (drained)) |
| 1 qt. frozen whipped topping
(thawed) | 1 (11 oz.) can mandarin orange
sections (drained) |
| 2 (3 oz.) pkg. orange-pineapple
flavored gelatin | |

In mixer bowl, blend together cottage cheese and thawed
topping. Beat till blended. Stir in dry gelatin. Fold in
pineapple and mandarin oranges. Press into 7 or 8 cup mold.
Chill several hours or overnight. Makes 12 servings.

FRUIT SALAD SQUARES

Gertrude Warren

Drain 1 (No. 2) can pineapple pieces and 1 (1 lb.) can
pitted halved white cherries, reserving 1/2 cup syrup from
each. (Or use 1 (1 pound) can fruit cocktail in place of
cherries.)

Combine in saucepan:

- | | |
|--------------------------------|---------------------|
| 1/2 c. sugar | 1/4 tsp. salt |
| 3 T. cornstarch | 1/2 c. orange juice |
| 2 envelopes unflavored gelatin | 1/4 c. lemon juice |

Cook, stirring constantly till the mixture thickens and
boils. Cook 2 minutes, then add a small amount of the hot
mixture to 1 slightly beaten egg; return to hot mixture and
cook 1 minute. Cool to room temperature then fold in 1 peeled,
diced orange; 2 cups miniature marshmallows; 1/2 cup chopped
nuts; and 1 cup whipped cream (or Cool Whip or same such pro-
duct). Pour into flat dish about 11x7x2 inches. Chill till
set. Cut in squares to serve.

FROSTED FRUIT SALAD

Alice Reents

- | | |
|---|-----------------------------|
| 2 (3 oz. pkg.) strawberry
and banana gelatin | 2 lg. ripe bananas (mashed) |
| 1 (10 oz. pkg.) frozen
strawberries | 1 c. miniature marshmallows |
| 1 (15 oz. can) crushed pine-
apple (undrained) | 3/4 c. nuts
(chopped) |
| | 1 c. sour cream |

Dissolve Jello in boiling water. Add strawberries. Stir until strawberries are thawed; add pineapple, bananas, nuts and marshmallows. Pour into 13x8 inch pan. Refrigerate until set. Spread top with sour cream. Refrigerate until ready to serve.

FROZEN FRUIT SALAD

Alice Prebyl

- | | |
|------------------------------|-------------------------|
| 1 1/2 c. marshmallows melted | Pinch salt |
| in: 2 T. fruit cocktail | 3 oz. pkg. cream cheese |
| juice | 1 c. Cool Whip |
| 2 T. mayonnaise | 1/3 c. sugar |

Beat cream cheese, mayonnaise, salt and sugar and add fruit cocktail. Mix all together and freeze.

I put it in individual molds or cupcake molds, freeze and get out as many as needed.

FROZEN SALAD

Mrs. Marie Colgrove

- | | |
|--|--|
| 6 oz. pkg. cream cheese
(softened) | 1/4 c. Miracle Whip |
| Combine and add: | |
| No. 2 can crushed pineapple
(undrained) | 8 oz. jar maraschino cherries
(drained and quartered) |

Mix and let set in refrigerator overnight. Then fold in 1 cup whipped cream or Dream Whip.

Put in mold and freeze. This salad will keep in freezer indefinitely. Remove from freezer an hour before serving so that it may partially thaw.

GOLDEN SALAD

Marilyn Luppen

- | | |
|----------------------|--------------------------|
| 2 c. pineapple | 1 T. sugar |
| 1 c. pineapple juice | 1/2 c. cheese
(diced) |
| 1 T. flour | 1 c. marshmallows |
| 2 eggs | |

Continued Next Page.

GOLDEN SALAD (Continued.)

Combine pineapple juice and flour and cook until thick. Add beaten eggs and sugar and cook 1 minute. When cool, pour over pineapple, cheese, and marshmallow mixture. Nuts may be added.

GOLDEN GLOW SALAD

Mrs. William (Tillie) Mahloch

1 pkg. lemon Jello	1/2 c. crushed pineapple
2 c. water	1/2 c. celery (diced)
1/2 c. whipped cream <u>with</u> 1/4	1/2 c. apple (diced)
c. sugar (may use Ready Whip	6 marshmallows
<u>or</u> Dream Whip)	(cut up)
1/2 c. mayonnaise	

Dissolve Jello in water, and chill until thickened. Fold in whipped cream and mayonnaise, fold in fruit and celery. Set until firm.

GOLDEN SHERBET SALAD

Mrs. Harvey Hagemeyer (Evelyn)

1 pkg. orange gelatin	1 pt. orange sherbet
1 c. boiling water	1 can mandarin oranges
1/2 c. cold water	10 lg. marshmallows (cut up)

Dissolve gelatin in hot water and add cold water. Let cool slightly and add sherbet. Stir until melted. Add oranges and marshmallows and pour into mold to set.

GOOD SALAD

Mrs. Fred Daubendiek

1 (9 oz.) can crushed pineapple	1 pt. vanilla ice cream
1 c. syrup	1 c. cheese
1 pkg. orange Jello	(grated)

Drain pineapple; add water to make 1 cup syrup. Bring this to a boil. Dissolve Jello into hot syrup. Put in ice cream. Stir until dissolved. Then put in pineapple and grated cheese.

If you restring beads, dip the end of the thread in glue and allow this tip to dry, forming a sturdy needle substitute. Nylon thread and dental floss may be used to restring beads. These products are strong and durable.

GREEN WONDER SALAD

Ida Darnauer

- | | |
|---|---------------------------------|
| 1 (1 lb.) can green beans | 3 med. onions (thinly sliced) |
| 1 (1 lb.) can sm. English peas | 1 1/2 c. celery (thinly sliced) |
| 1 (1 lb.) can fancy Chinese vegetables (without meat) | 1 c. sugar |
| 1 flat can water chestnuts (thinly sliced) | 3/4 c. cider vinegar |
| | 1 tsp. salt |
| | Pepper (to taste) |

Thoroughly drain all canned vegetables. Mix sugar, vinegar, salt and pepper. Pour over vegetables. Cover and refrigerate for several hours or overnight. Keeps several weeks.

At serving time cut some pimienta and add to give color.

HAM AND PEA SALAD

Bertha Meints

- | | |
|-------------------------------------|------------------------------|
| 1 (10 oz.) box frozen peas (cooked) | 1/4 c. green peppers (diced) |
| 2 c. cooked ham (cut in cubes) | 1 T. onion (grated) |
| 2 hard cooked eggs (diced) | |
| 2 T. sweet pickle (chopped) | 3/4 c. salad dressing |
- Combine and let stand a few hours in refrigerator.

LEMON CHEESE SALAD

Mrs. Harm Oltman

- | | |
|---------------------------------------|--|
| 1 pkg. lemon Jello | 1 3/4 c. hot water |
| Cool till partly set. Add: | |
| 2 bananas (sliced) | 1 c. <u>or</u> more miniature marshmallows |
| 1 sm. can crushed pineapple (drained) | |

Put in a flat glass dish: to the juice drained off the pineapple, add enough water to make 1 cup. Add 1 egg, 2 tablespoons flour, 2 tablespoons lemon juice, cook and cool. Add 1 cup whipped cream or Cool Whip, spread on Jello and top with grated cheese.

LEMON VEGETABLE SALAD

Mrs. Harvey Frerichs

- | | |
|--------------------|------------------------------------|
| 1 pkg. lemon Jello | 2 carrots (grated fine) |
| 1 c. hot water | 1/4 c. green pepper (chopped fine) |
| 1/2 c. milk | 1 c. cottage cheese |
| 1/2 c. mayonnaise | 2 T. onion (chopped) |

Dissolve lemon Jello in 1 cup hot water. Cool and add milk and mayonnaise. Add the remaining ingredients and mix well and pour into mold, chill till firm.

LEMON SALAD

Mrs. Victor Bade

2 pkgs. lemon Jello	1/2 c. sugar
3 bananas (sliced)	2 T. cornstarch
1 can pineapple (drained)	2 eggs (well beaten)
2 1/2 c. hot water	1 T. butter
1 c. miniature marshmallows	1 c. whipped cream

Mix Jello and hot water till dissolved; then add bananas and pineapple. Pour into dish and chill until set. Then put marshmallows over top. Add water to pineapple juice to make 1 cup; add sugar, cornstarch, eggs and butter and cook till thick. Cool and add whipped cream, and pour over Jello.

LEMON JELLO SALAD

Tena Buss

1 sm. can crushed pineapple (drained)	1 (3 oz.) pkg. cream cheese
1/2 c. sugar	2 drops green food color
1 pkg. lemon Jello	1 c. Cool Whip

Take juice from pineapple and add enough water to make 1 cup. Add sugar; bring to boil and add the Jello, cream cheese and food color. Beat with mixer until smooth. Refrigerate until it starts to thicken; then add crushed pineapple and Cool Whip. Chill.

LETTUCE SALAD

Kay (Schopp) Wolfe

1 - 1 1/2 c. lettuce (chopped)	1 tsp. sugar
1 lg. handful raisins	1 T. salad dressing
1 med. apple (chopped)	

COMBINE all ingredients.

CRISP LETTUCE SALAD

Alice Prebyl

Bite size pieces of lettuce	1 pkg. frozen peas (boiled, drained <u>and</u> cooled)
1 c. celery (chopped)	
1 onion (sliced)	1 1/2 c. salad dressing

Fill a 9x13 inch glass pan with bite size pieces of lettuce. Place celery, onion rings and peas over top. Frost with salad dressing. Cover with Handy Wrap. Let stand overnight in refrigerator. Toss when ready to serve.

When washing a child's rubber plastic squeak toy, cover the squeak opening with adhesive tape so that no water will enter the toy. Wash the toy in a warm, sudsy solution; rinse it; pat it dry; and then remove the tape.

LIME CHEESE SALAD

Dorothy (Fletcher) Hertzell

- | | |
|---|-------------------------|
| 1 pkg. lime Jello | 1 can crushed pineapple |
| 1 c. boiling water | 1 c. heavy cream |
| 1 c. pineapple juice <u>or</u> cold water | 1 pkg. cream cheese |

Prepare Jello as usual. Let stand until set, then whip until light and fluffy. Add pineapple. Whip cream and add cream cheese. Fold into Jello mixture and pour into mold.

A light salad, very good with chicken, pork or beef.

LIME CUCUMBER SALAD

Mrs. Menne Trauernicht

- | | |
|---------------------------|------------------------------|
| 1 (3 oz.) pkg. lime Jello | 2 c. cucumber (finely cut) |
| 1 1/2 c. boiling water | 2 T. minced onion (optional) |
| Pinch of salt | 1/2 tsp. celery seed |
| 1 c. cabbage (shredded) | 1/3 c. mayonnaise |

Dissolve Jello in boiling water, and add salt. Cool, and when Jello begins to thicken, add rest of ingredients.

LIME JELLO SALAD

Marcia Lentz

- | | |
|----------------------------------|----------------------------------|
| 1 pkg. lime Jello | 1 c. boiling water |
| Let cool. Combine: | |
| 1/2 c. mayonnaise | 1 sm. can <u>or</u> 1 c. crushed |
| 1/4 c. light cream (half & half) | pineapple (undrained) |
| 1/2 tsp. horseradish (drained) | 1/2 c. pecans |
| 1 c. cottage cheese | (chopped) |

FROSTED LIME WALNUT SALAD

Clara Renz

- | | |
|---------------------------------|-------------------------|
| 1 pkg. lime Jello | 1 c. celery |
| 1 c. boiling water | (finely diced) |
| 1 (No. 2) can crushed pineapple | 1 T. pimiento (chopped) |
| 1 c. cottage cheese | 1/2 c. walnuts |
| (sm. curd) | (chopped) |

FROSTING:

Blend and beat until smooth:

- | | |
|-----------------------------|-----------------|
| 1 (3 oz.) pkg. cream cheese | 1 T. mayonnaise |
| 1 tsp. lemon juice | |

Dissolve Jello in boiling water. Chill until syrupy. Stir in remaining ingredients. Turn into 8x4x4 inch loaf pan. Chill, when firm, frost top and decorate with walnut halves.

LIME WREATH SALAD

Mrs. Myron Ballain

- 1 (No. 2) can crushed pineapple 1/2 c. pimiento (diced)
 (drained and syrup reserved) 1/2 c. celery (diced)
 1 pkg. lime flavored gelatin 1/2 pt. whipping cream
 1/2 c. Velveeta cheese 1/2 c. stuffed olives
 (shredded) (sliced)
 1/2 c. nuts (chopped)

Heat pineapple syrup, stir in gelatin until dissolved.
 Cool until partially set. Add ingredients and fold in whipped
 cream. Pour in pan or ring mold and refrigerate.

MACARONI SALAD

Norma Maschmeier

- 1 (7 oz.) pkg. macaroni 1/4 tsp. pepper
 (boiled and drained) 3/4 c. celery (diced)
 1 (8 oz.) jar Cheez Whiz 1/4 c. sweet pickles (diced)
 1/4 c. salad dressing 1/4 c. green pepper (diced)
 1/2 tsp. salt Onion (if desired)

Combine hot drained macaroni with Cheez Whiz. Add remain-
 ing ingredients and mix well. Chill.

MACARONI SALAD

Mrs. Harvey Frerichs

- 2 c. cooked macaroni 1 c. miniature marshmallows
 1 can fruit cocktail (drained) 1/2 c. mayonnaise
 1 c. sm. diced celery
 Toss together.

SUMMER MACARONI SALAD

Mrs. Victor (Alvera) Bade

- 1 (7 oz.) pkg. elbow, shell 1/2 c. onion (minced)
or ring macaroni 1/2 c. mayonnaise
 1 c. Cheddar cheese (cubed) 1 (10 or 12 oz.) pkg. frozen peas
 1 c. gherkins (sliced) (cooked and drained)
 Salt and pepper (to taste)

Cook macaroni according to package directions. Drain;
 rinse with cold water and drain again. Add remaining ingred-
 ients and chill.

MACARONI TUNA SALAD

Alice Prebyl

- 1/2 lb. pkg. macaroni (boiled) 1/3 c. ripe olives (sliced)
 1 can tuna 1/2 jar pimientos (chopped)
 1/2 c. celery (chopped) 1/3 c. green pepper (chopped)
 Mayonnaise to moisten. Salt, celery salt, pepper.

TUNA MACARONI SALAD

Bertha Meints

- | | |
|---|----------------------------------|
| 1 (8 oz.) shell macaroni
(cooked <u>and</u> drained) | 1 1/2 tsp. salt |
| 1 c. mayonnaise | 1/4 tsp. pepper |
| 1/3 c. celery (chopped) | 1 (7 oz.) tuna (drained) |
| 1 T. onion (chopped) | 1/4 c. green pepper
(chopped) |

Mix macaroni while still warm with onion and mayonnaise.
Cool, and add rest of ingredients.

NICE SALAD

Mrs. Floyd Schmidt

- | | |
|-----------------------------|----------------------------|
| 1 can pineapple | 2 pkgs. Dream Whip (mixed) |
| 1 pkg. wild raspberry Jello | 1 sm. box cottage cheese |

Bring pineapple to boil and add Jello. Let cool, and add Dream Whip and cottage cheese. Chill.

ORANGE SALAD

Mrs. Arnold Bruns

- | | |
|--------------------------------|----------------------------------|
| 1 pkg. orange tapioca pudding | 1 pkg. orange Jello |
| 1 pkg. vanilla tapioca pudding | 1 can mandarin oranges (drained) |
| 3 c. water | 1 pkg. Lucky Whip (whipped) |

Add 1 1/2 cups cold water to the packages of orange and vanilla tapioca puddings. Stir until mixed, then add 1 1/2 cups more water. Bring to boil stirring, let boil over low heat until it begins to thicken. Remove from heat and add orange Jello. Let cool. Add the mandarin oranges, diced and add the Lucky Whip.

THOUSAND DOLLAR ORANGE SALAD

Mrs. Floyd Schmidt

- | | |
|------------------------|-------------------------------------|
| 1 box orange Jello | 1 sm. can crushed pineapple (drain) |
| 1 c. boiling water | 1 sm. jar maraschino cherries |
| 1 (8 oz.) bottle 7-Up | 2 bananas (sliced) |
| 1/2 pt. whipping cream | 1/2 c. nuts (chopped) |

Dissolve gelatin in boiling water, add 7-Up. Refrigerate about 45 minutes or until slightly jelled. Whip cream until stiff. Fold whipping cream and remaining ingredients into Jello mixture. Refrigerate until firm.

When a recipe calls for 1/2 cup buttermilk and whole quart is purchased, pour 1/2 cup amounts of the leftover buttermilk into freezer cartons and freeze. After it is frozen wrap each square in thin plastic wrap and put them in a plastic bag and return them to the freezer. After the buttermilk is thawed it has a tendency to separate but that doesn't matter in baking.

ORANGE-JELLO SALAD

Norma Maschmeier

Combine:

- | | |
|-----------------------|------------------------|
| 2 pkgs. orange Jello | 1 1/2 c. boiling water |
| 1 1/2 c. marshmallows | |

Then add:

- | | |
|--|----------------------------------|
| 1 can mandarin oranges <u>and</u>
juice | 1 sm. can pineapple
(crushed) |
| 1 sm. can frozen orange juice
(undiluted) | |

Pour into mold and let set.

PICNIC SALAD

Mrs. Fred Daubendiek (Marie)

- | | |
|-------------------------------------|-----------------------------|
| 1 c. cottage cheese (drained) | 1 c. miniature marshmallows |
| 1 c. carrots (grated) | (colored) |
| 1 c. pineapple tidbits
(drained) | 1/2 c. mayonnaise |

Combine all ingredients, and chill before serving.

PINEAPPLE CHEESE SALAD

Norma Maschmeier

- | | |
|---|---|
| 1 pkg. lemon Jello | 1/2 c. cheese (grated) |
| 2 c. hot water | 1 c. whipping cream (whipped) <u>or</u> |
| 10 marshmallows | 1 pkg. Dream Whip |
| 1 c. crushed pineapple
(drained) | 1/4 c. salad dressing |
| 1/2 c. (sm. pieces) celery
(chopped) | 1/2 c. nutmeats |

Dissolve Jello in hot water; add marshmallows and stir until melted. Chill and when this begins to jell, whip and add crushed pineapple, celery, grated cheese, whipped cream, salad dressing and nutmeats. Let set. Serve on lettuce.

PINEAPPLE FLUFF SALAD

Marie Kitzelman

- | | |
|-----------------------------|---------------------------------|
| 1 box (3 oz.) lime Jello | 1 (No. 2) can crushed pineapple |
| 1 box (3 oz.) lemon Jello | (not drained) |
| 2 c. hot water | 1/2 c. black walnuts (chopped) |
| 1 (8 oz.) pkg. cream cheese | 2 c. whipped topping mix |

Dissolve Jello in hot water. Add cream cheese and stir till dissolved. Let congeal slightly so as to whip till frothy. Chill a bit longer; then fold in pineapple, walnuts and whipped topping mix. Place in greased mold and place in refrigerator overnight. Serves 8 - 10 people.

PINEAPPLE CREAM CHEESE SALAD

Helen Willet

- | | |
|------------------------|--------------|
| 1 c. crushed pineapple | 3/4 c. sugar |
| Juice of 1/2 a lemon | 3 T. water |

Mix all this together in saucepan and simmer 10 minutes. Soak 1 envelope of unflavored gelatin in 1/2 cup pineapple juice or cold water. Dissolve in hot mixture. Cool and add 1 cup cream, whipped and 1 cup diced American cheese and refrigerate.

PINK ARCTIC FREEZE

Dorothy Maurstad

- | | |
|---------------------------------|---|
| 2 (3 oz.) pkg. cream cheese | 1 (9 oz.) can crushed pineapple <u>or</u> |
| 2 T. mayonnaise <u>or</u> salad | pineapple chunks (drained) |
| dressing | 1/2 c. walnuts <u>or</u> pecans |
| 3 T. sugar | (chopped) |
| 1 (1 lb.) can whole cranberry | 1 c. heavy cream |
| sauce | (whipped) |

Soften cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into 8 1/2x4 1/2x2 1/2 inch loaf pan. Freeze for 6 hours or overnight. Let stand at room temperature for 15 minutes before serving; slice. Serve on lettuce, if desired.

Yield: 8 - 10 servings.

PINK SALAD (Yummy Salad)

Mrs. Virgil Daubendick

- | | |
|--------------------------------|-------------------------|
| 1 sm. container cottage cheese | 1 container Cool Whip |
| 1 sm. can crushed pineapple | 1 pkg. strawberry Jello |
| (drained) | (dry) |

Mix all ingredients together in a bowl. Chill.

SOUR CREAM POTATO SALAD

Mrs. Harvey Hagemeyer (Evelyn)

- | | |
|------------------------------|-------------------------|
| 6 c. cooked potatoes (diced) | 1 c. dairy sour cream |
| 1 med. onion (chopped) | 1/4 c. mayonnaise |
| 2 tsp. salt | 2 tsp. prepared mustard |
| 1 tsp. celery seed | 1/4 c. sugar |
| 1/2 tsp. pepper | 2 T. vinegar |
| 4 eggs (hard cooked) | |

Combine all together and toss lightly. Chill. Let stand for 30 minutes before serving.

RASPBERRY SALAD

Mrs. Adolph (Clara) Lillich

- | | |
|-------------------------------|-----------------------------|
| 10 oz. box frozen raspberries | 1 c. applesauce |
| 1 box raspberry Jello | 1 c. dairy sour cream |
| 1 c. boiling water | 2 c. miniature marshmallows |

Thaw raspberries. Dissolve gelatin in boiling water. Stir in applesauce, raspberries and juice. When gelatin has set, spread with mixture of sour cream and marshmallows. Let stand for several hours before serving so flavors can blend. Serve on lettuce leaf.

RASPBERRY DELIGHT SALAD

Theolyn Woodruff

- | | |
|------------------------|---------------------------------|
| 1 pkg. raspberry Jello | 1 (9 oz.) can crushed pineapple |
| 1 c. hot water | 1/2 c. pecans |
| 1 c. vanilla ice cream | (chopped) |
| 3 T. orange juice | 1 banana (sliced) |

Dissolve Jello in hot water and add ice cream. Stir till dissolved, add orange juice, chill till partially set. Combine the pineapple, pecans and banana and add to the Jello. Pour into a 1 quart mold and chill till set.

RASPBERRY FLUFF SALAD

Mrs. Harold Deitemeyer

- | | |
|------------------------------------|-------------------|
| 1 pkg. raspberry Jello | 1/2 c. applesauce |
| 1 c. boiling water | 2 T. lemon juice |
| 1 (10 oz.) pkg. frozen raspberries | |

Dissolve Jello in boiling water. Add remaining ingredients and chill until set.

Fluff Topping - 1 package raspberry Jello, dissolved in 1 cup boiling water. Add 1 cup cold water, and chill until just beginning to set. Beat with electric beater until light and fluffy, spread over the congealed Jello containing the fruit. Chill until firm, cut in squares. (A layer of sliced bananas may be placed between the two layers of Jello, if desired.)

SAUERKRAUT SALAD

Norma (Lentz) Martin

- | | |
|--------------------------|--------------------|
| 1 lg. can sauerkraut | 1 green pepper |
| (Stokeley Bavarian Style | 1 sm. can pimienta |
| Mild) | 1 carrot (shredded |
| 2 c. celery (diced) | is optional) |
| 1 onion | 1 c. sugar |

Continued Next Page.

SAUERKRAUT SALAD (Continued.)

Drain juice from kraut and reserve. Mix all ingredients and let stand overnight. If it looks dry, add kraut juice. Keeps well in the refrigerator.

SAUERKRAUT SALAD

Mrs. Harlan (Erna) Huls

4 c. sauerkraut (drained <u>and</u> rinsed)	2 c. celery (chopped)
1 red pepper (chopped)	1 c. carrots (grated)
1 green pepper (chopped)	1 med. onion (chopped)
Cook together:	
3/4 c. vinegar	1/4 c. salad oil
1 1/2 c. sugar	

Bring to a boil and pour over first ingredients, mix and let cool. Store in refrigerator. Keeps well for weeks. The longer it sets the better it gets. Put in 2 quart container. Good with turkey or pork or any casserole.

SAUERKRAUT SALAD

Mrs. Harvey Hagemeyer

1 qt. can sauerkraut	1 T. onion (grated)
1 c. sugar	1 green pepper
3 T. vinegar	1 c. celery (chopped)
2 c. carrots (grated)	

Drain sauerkraut, add other ingredients, and mix and chill.

STRAWBERRY SALAD

Norma Mashmeier

2 pkgs. strawberry Jello	2 1/2 c. juice from strawberries <u>and</u> pineapple
1 c. hot water	1 pkg. Dream Whip
2 pkgs. frozen strawberries (drained)	1 (3 oz.) pkg. cream cheese
1 med. can crushed pineapple (drained)	1/2 c. nutmeats (chopped)

Dissolve Jello in hot water. Add strawberries and pineapple, and juice (use water to make the 2 1/2 cups). Let chill, and prepare Dream Whip and add cream cheese (use mixer to make smooth). Add to chilled Jello and sprinkle nuts on top. Chill for 3 hours.

SUNSHINE SALAD

Grace Giesman

- | | |
|---------------------|---------------------------------------|
| 1 pkg. lemon Jello | 1 (No. 2) can crushed pineapple |
| 1 pkg. orange Jello | (drained, save juice) |
| 2 c. boiling water | 2 bananas (diced) |
| 1 1/2 c. cold water | 10 marshmallows (cut up) <u>or</u> 40 |
| | miniature |

Dissolve both packages Jello in boiling water, add cold water and set to cool. Add fruit and marshmallows, and pour in 9x15 inch pan. Chill until firm and cover with topping.

- | | |
|----------------|----------------------------|
| 1 egg (beaten) | 1/2 c. sugar |
| 2 T. flour | 1 c. pineapple juice |
| 2 T. butter | 1 c. heavy cream (whipped) |

Combine egg, butter, flour and sugar; add pineapple juice and cook, stirring over low heat until thick. Let cool, fold in whipped cream, and spread over Jello. Sprinkle 1/2 cup grated cheese over top.

TOMATO SOUP SALAD

Mrs. Harvey Frerichs

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|---------------------------|--------------|
| 2 envelopes plain gelatin | 1/2 c. water |
|---------------------------|--------------|

Mix and soften. Heat 1 can tomato soup in double boiler, add gelatin until dissolved. Remove from heat, add 2 (3 ounce) packages cream cheese. Beat until smooth. Cool and add:

- | | |
|-----------------------------|-------------------------|
| 1 T. lemon juice | 1/2 c. celery (chopped) |
| 1 c. mayonnaise | 1/4 c. onion |
| 1/2 c. green pepper (diced) | (chopped) |

Pour into lightly greased 1 1/2 quart mold; chill 4 hours. Serves 10.

TUNA CHEESE SALAD

Norma (Lentz) Martin

Heat can of undiluted mushroom soup. Add 2 envelopes of Knox gelatin (that has been dissolved in 1/2 cup cold water). Set aside to cool. Combine:

- | | |
|-------------------------|-------------------------|
| 1 1/2 c. celery (diced) | 1 c. mayonnaise |
| 1/2 c. green pepper | 1 carton cottage cheese |
| 1 T. onion | (fine curd) |
| NO SALT | 1 can tuna (flaked) |

Combine all ingredients in 9x13 inch cake pan and chill. This is a hearty salad and makes an excellent main dish for a luncheon.

24 HOUR SALAD

Mrs. Harlan (Erna) Huls

- | | |
|----------------------------------|-------------------------------------|
| 1 can (3 1/2 c.) chunk pineapple | 1 pkg. Dream Whip (mix as directed) |
| 5 c. miniature marshmallows | 2 T. vinegar |
| 1/2 c. celery (chopped) | Pineapple juice |
| 1/2 c. pecans (chopped) | 2 whole eggs (beaten) |
| 1/2 c. American cheese (grated) | 1/4 tsp. salt |
| | 3 T. flour |

In large bowl combine the pineapple (cut into chunks), marshmallows, celery, pecans and cheese.

Combine: pineapple juice, vinegar, beaten eggs, salt and flour; cook, stirring till thick. Remove from heat and cool. Fold the whipped Dream Whip into the sauce, then add this mixture into fruit mixture. Chill 24 hours or more. Keeps for several days.

UNDER THE SEA SALAD

Norma (Lentz) Martin

- | | |
|-------------------------|--|
| 1 pkg. lime Jello | 2 c. canned pears (1 lg. can) |
| 1 1/2 c. boiling water | 1 tsp. vinegar |
| 1/2 c. juice from pears | 2 pkgs. Philadelphia cream cheese (softened) |
| 1/4 tsp. salt | 1/8 tsp. ginger |

Dissolve Jello in boiling water and add pear juice, salt and vinegar. Pour 1/2 inch layer into loaf pan or mold. Chill until firm. Chill remaining Jello mixture until cold and syrupy, beat until fluffy and thick like whipped cream. Mix cream cheese with ginger and beat into the whipped Jello mixture gradually. Stir in pears and pour over firm first layer of Jello. Chill until firm. Serves 10.

When you unmold the salad it is attractive. But if you want a delicious salad and want to serve it in a bowl, or do it more quickly, forget the layer of unbeaten Jello. Chill the entire mixture until it can be whipped, then add cheese and pears. A family favorite with us.

VEGETABLE SALAD

Alice Prebyl

- | | |
|---|--|
| 1 pkg. lemon Jello | 2 carrots (grated) |
| 1 c. hot water | 2 T. green pepper (chopped) |
| 1 box cottage cheese | 1 T. onion (chopped) |
| 1 c. whipped cream (<u>or</u> Cool Whip) | 1 cucumber (grated <u>and</u> drained) |
| 1/2 c. mayonnaise | |

Dissolve Jello in hot water. Cool, and add rest of ingredients.

HEARTY VEGETABLE SALAD

Gertrude Warren

1 pkg. of lemon gelatin
dissolved in: 1 c. boiling
water

Add:

1 c. cold water 1/2 tsp. salt
1 tsp. vinegar

Chill until slightly thickened. Add the following:

1 c. cooked peas 1/3 c. pimientos (thinly sliced)
1/2 c. cabbage (finely 1/2 c. celery (finely diced)
shredded)

Season with 1/3 teaspoon salt before adding to gelatin.
Turn into mold and chill.

VELVET SALAD

Eleanor Hofeling

1 pkg. lemon Jello 1 c. salad dressing
2 c. hot water 1/2 c. cream
1 lb. marshmallows (whipped)
1 sm. can crushed pineapple 1 pkg. raspberry Jello
1 pkg. Philadelphia cream 2 c. hot water
cheese

Dissolve 1 package lemon Jello in 1 cup hot water. Melt 1 pound marshmallows in 1 cup hot water. Mix together and let cool. Mix crushed pineapple, cream cheese, salad dressing and whipped cream. Add to first mixture, let set. Mix 1 package raspberry Jello with 2 cups hot water. Chill until syrupy and pour over first mixture.

VERY GOOD SALAD

Mrs. Floyd Schmidt

1 pkg. lemon Jello 1/2 c. carrots (shredded)
18 to 20 marshmallows 1/2 c. nuts
8 oz. cream cheese 1 sm. can pineapple
1 pkg. Dream Whip (drained)

Combine Jello, marshmallows and cream cheese. Let it set until it thickens. Add remaining ingredients and chill.

YUM YUM SALAD

Mrs. Wm. (Tillie) Mahloch

2 (3 oz.) pkgs. orange-	1/2 c. coconut
pineapple Jello	1/2 c. nutmeats
2 c. boiling water	1 c. Velveeta cheese
1 c. pineapple juice	(grated)
2 c. crushed pineapple	2 pkgs. Dream Whip (whipped)
2 c. marshmallows (cut up)	1/2 c. sugar

Dissolve Jello in water, add juice, chill until thickened.
Fold in the other ingredients. Chill until firm. (Large recipe.)

YUM YUM SALAD

Norma Parde

2 boxes of Jello	Juice of sm. can of pineapple
(orange <u>or</u> lemon)	1/2 c. sugar
2 c. of boiling water	

Boil these ingredients and pour over this Jello. When this mixture starts to set, add a can of pineapple, 1/2 cup of grated cheese, and a few walnuts.
Mix 1 package of Dream Whip and all to the rest of the ingredients. Let set overnight to make firm.

CREAMY DRESSING

Kay (Schopp) Wolfe

1 c. Mazola corn oil	1 1/4 tsp. salt
1/3 c. vinegar	1/2 tsp. paprika
1/4 c. sugar	

Combine and add 1/4 cup ketchup and 1/2 cup dairy sour cream.

DOROTHY LYNCH SALAD DRESSING

Mrs. Victor (Alvera) Bade

1 c. sugar	1/2 c. white vinegar
1/8 tsp. garlic salt	1 can tomato soup
1 T. dry mustard	1 soup can of Mazola oil
1 T. celery seed	Salt <u>and</u> pepper (to taste)

Combine all ingredients and mix well with mixer, or a few seconds in the blender. Makes 1 quart.

"EASY" SALAD DRESSING

Mrs. Alfred Hasenohr

6 eggs	3/4 tsp. mustard (dry)
1 c. sugar	1 c. vinegar
3 T. (optional) flour	1/2 c. butter
1/2 tsp. salt	1/2 c. cream (optional)

Continued Next Page.

"EASY" SALAD DRESSING (Continued.)

Combine 6 well-beaten eggs, 1 cup sugar, 3 tablespoons flour, 1/2 teaspoon salt and 3/4 teaspoon dry mustard. Gradually stir in 1 cup vinegar. Cook slowly, till it just begins to thicken; remove from fire and add 1/2 cup butter and 1/2 cup cream, if desired. Stir. Yield a generous amount.

FRENCH DRESSING

Marcia Lentz

1 can tomato soup	3 tsp. salt
1 c. vinegar	3 T. onion
1 c. sugar	(grated)
1 c. Mazola <u>or</u> Wesson oil	Garlic (if desired)

Mix all together and beat well. Store in quart jar in refrigerator.

FRENCH DRESSING

Waunita Schopp

1 c. tomato soup	1/2 tsp. salt
1 c. sugar	1 tsp. horseradish
1 soup can vinegar	1 clove garlic <u>or</u> 1/2 tsp.
1/2 tsp. pepper	garlic salt
	1/2 c. corn oil

Put tight fitting lid on quart jar and mix all the ingredients together and shake well. Makes 3/4 quart of dressing.

FRENCH DRESSING

Caroline Bargman

1 c. vinegar	3/4 c. granulated sugar
1 can cream of tomato soup	1 tsp. salt
1 c. Mazola oil	3 tsp. onion (grated)

Combine all ingredients and shake well in quart jar.

FRENCH DRESSING

Leona Jackson

1 qt. salad oil	1 1/3 tsp. red pepper
3 c. vinegar	4 tsp. dry mustard
2 2/3 c. sugar	4 T. Worcestershire sauce
4 tsp. salt	1 1/2 c. tomato soup
4 tsp. paprika	4 T. onions (grated)

Mix well. (Makes about 2/3 gallon.)

FRUIT SALAD DRESSING

Kay (Schopp) Wolfe

1/4 c. Karo light corn syrup 1/2 c. mayonnaise
 1/2 c. dairy sour cream

Blend and serve over fresh or canned fruit salads. Can add nutmeg, ginger, or dash of lemon as desired.

OIL SALAD DRESSING

Leona Jackson

1 1/2 c. sugar 1/2 c. Wesson oil
 3/4 c. vinegar 2 tsp. garlic salt (opt.)
 1/2 c. water

Mix well the sugar, vinegar, and water. Add the Wesson oil and garlic salt and shake well.

SALAD DRESSING

Mrs. Albert Kleman

1 c. sugar 1 can tomato soup
 1/8 tsp. garlic powder 1 c. vegetable oil
 1 tsp. dry mustard 1/2 c. vinegar
 1 tsp. celery seed

Mix well and store in refrigerator.

SALAD DRESSING

Mrs. Harlan Huls - Bertha Meints

1 can tomato soup 1 tsp. salt
 1 c. Mazola oil 1 T. celery seed
 1 tsp. dry mustard 3/4 c. sugar
 1 tsp. pepper 1/2 c. vinegar
 1/8 tsp. garlic powder

Blend together, makes 1 1/2 pints. One tablespoon equals 59 calories. Keeps well for weeks in refrigerator, tastes like Dorothy Lynch dressing.

SOUR CREAM DRESSING FOR POTATO SALAD

Mrs. Arthur Fasse

1 c. sour cream 1 tsp. salt
 2 eggs 1 rounding tsp. mustard
 1 c. sugar 1/2 c. vinegar
 1 T. cornstarch

Heat sour cream to the boiling point. Beat eggs and add sugar and cornstarch mixed together. Add rest of ingredients and immediately stir into hot cream and boil until thickened. This is best made in a double boiler or else stir constantly. Cool and store in refrigerator. Will keep for 2 or 3 weeks. When ready to use may be thinned by adding a little

Continued Next Page.

SOUR CREAM DRESSING FOR POTATO SALAD (Continued.)

more cream or condensed milk. We prefer potatoes boiled in salted water with the peeling on till done. Drain and cool, then peel and slice. Add chopped onion, salt and pepper to suit your taste. Hard boiled eggs may also be added. This recipe is enough for 1 gallon potatoes. This is a favorite recipe in our family. I can remember my mother making this for special occasions as far as I can remember. This was before mayonnaise could be bought.

THOUSAND ISLAND DRESSING

Laura Fruehling

1 can Heinz tomato soup	2 heaping T. pickle relish
1 1/2 c. mayonnaise	1 T. pimiento (cut fine)
1/4 tsp. onion salt (or less)	1 T. lemon juice

Put all ingredients together in a bowl. Beat slowly with an egg beater until well blended. Refrigerate.

1000 ISLAND DRESSING

Marcia Lentz

1 egg	1/2 bottle chili sauce
1 pt. Mazola	3 hard boiled eggs (ground)
1 T. vinegar	Sm. onion (ground)
3 T. India relish	2 green peppers
Salt (to taste)	(ground)

Beat one egg well, add 1 pint oil, a little at a time and beat stiff.* Add remaining ingredients. This is delicious and will keep unless the family knows where you store it. The secret is to add the oil slowly.*(OMISSION) Beat until well mixed. Add tablespoon vinegar and beat again.

VEGETABLES





VEGETABLES

BAKED ASPARAGUS

Mrs. Adolph Lillich

- | | |
|---------------------|----------------------|
| 1 can asparagus | 3 eggs (hard cooked) |
| 1 can mushroom soup | Cheese crackers |

Heat asparagus. Put into a greased baking dish. Slice eggs on top. Add mushroom soup. Crumble cheese crackers on top. Bake in a 350 degree oven for 45 minutes.

BAKED BEANS

Marilyn Guenther

- | | |
|---------------------------------|-------------------|
| 2 (16/18 oz.) cans pork & beans | 6 slices bacon |
| 3/4 c. brown sugar | (cut into pieces) |
| 1 tsp. dry mustard | 1/2 c. catsup |

Empty pork and beans (1 can) into bottom of greased casserole. Combine sugar and mustard; sprinkle half of mixture over beans. Top with remaining beans. Sprinkle rest of sugar-mustard mixture, chopped bacon, catsup over beans. Bake uncovered in slow oven, 325° for 2 1/2 hours. Makes 8 servings.

If you are in a hurry all ingredients can be mixed in a large bowl. Can be mixed the night before and refrigerated.

HOT 5 BEAN CASSEROLE

Evelyn Hagemeyer

- | | |
|-----------------|--------------------------------------|
| 8 slices bacon | 1 (15 oz.) can dark red kidney beans |
| 2/3 c. sugar | 1 (1 lb.) can cut green beans |
| 2 T. cornstarch | 1 (1 lb.) can lima beans |
| 1 1/2 tsp. salt | 1 (1 lb.) can wax beans |
| Dash of pepper | 1 can garbanzo beans |
| 3/4 c. vinegar | |
| 1/2 c. water | |

In skillet, cook bacon till crisp, drain reserving 1/4 cup drippings. Return drippings to skillet. Combine sugar, cornstarch, salt and pepper. Stir in vinegar and water. Cook and stir. Drain all beans, stir in skillet, cover and let simmer 15 - 20 minutes. Turn into serving dish. Crumble bacon over top. Makes 12 - 15 servings.

GREEN BEAN AND MUSHROOM DISH

Waunita (Cox) Schopp

- | | |
|--|---------------------------------|
| 1 (No. 2) can or 2 1/2 c. green beans (cooked) | 1 can (303) mushroom soup |
| | 1/2 c. American cheese (grated) |

Drain beans, combine with soup, place in a greased baking dish. Top with the cheese. Bake 350° oven for 25 minutes.

SWEET-SOUR BAKED BEANS

Bernice Remmers

- | | |
|---|---|
| 8 bacon slices (panfried until
crisp, drained <u>and</u> crumbled) | 1 c. cider vinegar |
| 4 lg. onions (peeled <u>and</u>
cut into rings) | 2 (15 oz.) cans dried lima beans
(drained) |
| 1/2 to 1 c. brown sugar | 1 (1 lb.) can green lima beans
(drained) |
| 1 tsp. dry mustard | 1 (1 lb.) can dark red kidney
beans (drained) |
| 1/2 tsp. garlic powder
(optional) | 1 (1 lb. 11 oz.) can New England
style baked beans (undrained) |
| 1 tsp. salt | |

Place onions in skillet; add sugar, mustard, garlic powder, salt and vinegar. Cook 20 minutes covered. Add onion mixture to beans, add crumbled bacon. Pour into 3 quart casserole. Bake at 350 degrees for 1 hour. Serves 12.

BROCCOLI CASSEROLE

Mrs. Adolph Lillich

- | | |
|-----------------------------|---|
| 2 c. instant rice (cooked) | 1 (8 oz.) jar Cheez Whiz |
| 1 can cream of chicken soup | 1 box frozen chopped broccoli
(cooked) |

Mix all ingredients. Put crushed potato chips on top. Bake in a 350 degree oven for 1 hour.

BROCCOLI PUFF

Naomi Kohrs

- | | |
|---|---|
| 1 (10 oz.) pkg. frozen
broccoli cuts | 1/4 c. mayonnaise <u>or</u> salad dressing |
| 1 can cream of mushroom soup | 1 egg
(beaten) |
| 2 oz. sharp process American
cheese (1/2 c.) | 1/4 c. dry bread crumbs |
| 1/4 c. milk | 1 T. butter <u>or</u> margarine
(melted) |

Cook frozen broccoli according to package directions, omitting salt. Drain thoroughly. Place broccoli cuts in 10x6x1 1/2 inch baking dish. Stir together soup and shredded cheese. Gradually add milk, mayonnaise and beaten egg, to soup mixture, stirring till well blended. Pour over broccoli in baking dish. Combine bread crumbs and butter; spread evenly over soup mixture. Bake in 350 degree oven for 45 minutes; till crumbs are lightly browned. Makes 6 servings.

BROCCOLI RICE CASSEROLE

Norma (Lentz) Martin

- | | |
|---|-----------------------------|
| 1 c. rice (uncooked) | 1 can cream of chicken soup |
| 1 pkg. fine quality broccoli
(chopped) | 1 c. cheese (grated) |
| | 1 c. milk |

Mix together in large casserole. Bake at 325 degrees for 1 hour. Can be mixed the day before.

BROCCOLI & RICE CASSEROLE

Bernice Remmers

- | | |
|--|-----------------------------|
| 2 c. instant rice | 1 can cream of chicken soup |
| 1 (10 oz.) pkg. frozen
broccoli (chopped) | 1 can mushroom soup |
| | 1 (8 oz.) jar of Cheez Whiz |

Mix all ingredients together in large casserole. Bake at 350 degrees for 30 minutes covered. Uncover and bake another 15 minutes.

COOKED CABBAGE ON GRILL

Mrs. William (Tillie) Mahloch

Quarter small head of cabbage. Place each quarter on a sheet of aluminum foil, sprinkle with salt and 1/4 teaspoon butter. Seal tightly; place on grill, medium heat for 30 minutes.

CREAMED CABBAGE AND CARROTS

Mrs. Ronald (Marilyn) Higgins

- | | |
|------------------|------------------------|
| 1/2 head cabbage | Dash of pepper |
| 3 med. carrots | 1/2 stick butter |
| 1 tsp. salt | Flour (for thickening) |

Shred cabbage and dice carrots. Simmer till tender. Add salt, pepper and butter. Thicken to creamy consistency with flour. Simmer about 5 minutes. Serves 4.

FRIED CABBAGE BOHEMIAN STYLE

- | | |
|--------------------------|------------|
| 1 med. size head cabbage | 2 T. flour |
| 2 eggs | Salt |
| 1/2 c. milk | |

Cut cabbage into wedges and boil in salted water until done. Combine eggs, milk, flour and salt. Roll cabbage in mixture and fry.

CARROT CASSEROLE

Mrs. Frank Andreesen

8 lg. carrots (cooked) 2 c. rich milk
 2 or 3 T. butter (melted) 2 egg yolks
 1 c. bread crumbs or crackers 2 egg whites
 (grated) (beaten stiff)
 1 sm. onion (grated) Salt and pepper (to taste)

Combine all ingredients except egg whites and bread crumbs. Fold in stiffly beaten egg whites and place in well-greased casserole. Top with bread crumbs. Bake at 350 degrees for 30 minutes or until lightly browned.

BAKED CARROTS

Evelyn Roehr

3 c. cooked carrots 1 c. cracker crumbs
 (don't overcook) 1 3/4 to 2 c. canned milk
 2 T. onion (chopped) 1 tsp. seasoned salt
 3 T. butter (melted) 1/2 tsp. pepper
 3 eggs (beaten)

Slightly mash carrots and add other ingredients. Put into buttered shallow dish. Bake at 350° for 30 - 45 minutes or until golden brown. Cracker or potato chip crumbs may be put on top before baking.

FAVORITE CARROT DISH

Mrs. Sophia Wallman

10 lg. carrots 2 c. rich milk
 2 or 3 T. butter (melted) 2 egg yolks
 2 c. bread crumbs Salt and pepper (to taste)
 1 sm. onion (grated) 2 egg whites

Cook carrots in salt water until tender. Mash fine. Add butter, bread crumbs, onion, milk, salt, pepper and 2 beaten egg yolks. Fold in 2 egg whites stiffly beaten. Pour into buttered baking dish and bake until firm in center. About one hour at 325 degrees.

SHREDDED CARROTS

Ida Darnauer

2 c. carrots (shredded) 1 tsp. sugar
 2 T. butter or margarine 1/2 tsp. salt

About 15 minutes before serving: in small saucepan over high heat, heat 1/4 cup water to boiling. Add all ingredients. Reduce heat to medium; cover and cook 4 minutes. Serve hot. Makes 4 servings.

CHEESE (Continued.)

Heat sour milk, over low heat till it curds, then smash out and drain liquid. Add salt, butter, soda, caraway seed. Let stand for 2 hours or more. Add cream and egg. In double boiler let this come to a boil and pour into a square or oblong baking dish. Cool. This gets better with age. This is my mother-in-law's recipe. Good.

CHEESE SAUCE

Marilyn Higgins

1/4 c. green onion (chopped)	1 can (11 oz.) Cheddar cheese
or 2 T. onion (minced)	soup (undiluted)
1 T. butter or	1/2 c. sour cream
margarine	1 tsp. lemon juice

In 1 quart saucepan, cook green onion in butter until tender. Stir in Cheddar cheese soup, sour cream and lemon juice smoothly. Heat just to the boiling point. Serve over cooked cauliflower, carrots and peas. Makes about 1 3/4 cups.

CORN CASSEROLE

Norma (Lentz) Martin

1/4 to 1/2 lb. cheese	1 T. sugar
17 oz. can whole kernel corn	Little pimiento - green pepper
(drained)	1 can mushrooms
1 T. flour	Sm. amount of milk

Combine all ingredients in a large casserole. Two (12 ounce) cans of Mexicorn can be substituted for the whole kernel corn and omit the pimiento and pepper. Bake at 325 degrees for 45 minutes. Casserole can be mixed the day before baking.

SCALLOPED CORN

Mrs. Ronald (Marilyn) Higgins

1 can (12 or 16 oz.) whole	2 T. instant minced onion
kernel corn	1/2 tsp. salt
1 can (1 lb.) cream style corn	1/4 tsp. pepper
1 sm. can (2/3 c.) evaporated	2 c. saltines
milk	(coarsely crushed)
2 eggs	8 oz. process Swiss cheese
4 T. butter (melted)	(diced)

Drain liquid from whole kernel corn into a cup. Beat eggs slightly in a large bowl; stir in corn and 1/4 cup liquid, cream style corn, evaporated milk, melted butter, onion, salt and pepper; fold in saltines and diced cheese. Spoon into a

Continued Next Page.

SCALLOPED CORN (Continued.)

greased 8 cup baking dish. Bake in slow oven (325 degrees) for 1 hour. Let stand 5 minutes before serving.

SCALLOPED CORN

Mrs. Harold Deitemeyer

2 1/2 c. cream style corn
(1 lg. can and 1 sm. can)

1/2 c. milk

1 c. cracker crumbs or dry
bread crumbs

1/2 sm. onion (chopped)

Combine all ingredients except butter. Pour into greased casserole, dot the top with the 2 tablespoons of butter. Bake in moderate oven (350°) for about an hour. Serves 6.

3 T. pimiento or green pepper
(chopped)

Salt and pepper

2 T. butter

BAKED CORN - SOUTHERN STYLE

Mrs. Victor Bade (Alvera Wallman)

3/4 c. catsup

1/8 c. light molasses

1/3 c. onion (diced)

1/4 tsp. garlic

1 tsp. salt

Combine catsup, molasses, onion, garlic, salt, mustard, and Worcestershire sauce in a casserole. Stir in bacon and corn. Bake at 375° for 45 minutes.

1/4 tsp. dry mustard

1 tsp. Worcestershire sauce

3 slices bacon

2 cans whole kernel corn

INDIAN CORN STEW

Alice Prebyl

2 T. butter or margarine

1 med. onion (finely chopped)

1/3 c. green pepper (chopped)

1 lb. ground beef

2 pkg. frozen corn (cooked and
drained)

1 can condensed tomato soup

2 tsp. sugar

1 1/2 tsp. salt

1 T. Worcestershire sauce

Melt butter in heavy skillet. Add onion and green pepper, cook until soft. Add meat and brown well, stirring frequently. Add corn, tomato soup, sugar, salt and Worcestershire sauce. Simmer 1 hour.

CURRIED EGGS

LaVerna Frerichs (Mrs. Harvey)

- | | |
|---------------------|--------------------------------|
| 2 T. butter | 1/4 tsp. pepper |
| 2 T. onion (minced) | 2 tsp. orange rind (grated) |
| 2 T. flour | 1/4 c. orange juice |
| 1 tsp. curry powder | 6 hard cooked eggs (quartered) |
| 2 c. milk | 3 c. hot fluffy rice |
| 1 tsp. salt | Parsley |

In butter in skillet, saute' onion until tender. Stir in flour, curry powder, cook until bubbly. Then stir in milk, cook, stirring, until thickened. Add salt, pepper, orange rind and juice. Add eggs. Stir gently to avoid breaking eggs. Spoon over hot rice, garnish with parsley.

DELMONICO EGGS

Mrs. C. T. Frerichs

- | | |
|---|--------------------------------------|
| 1/4 stick butter | 1 c. cheese (grated) |
| 2 1/2 c. half & half milk | 1 c. mushrooms |
| 1/4 c. flour | 2 T. sherry |
| 1 T. onion (minced) | 5 hard cooked eggs (sliced long way) |
| 1 tsp. parsley (flaked <u>or</u> fresh) | 12 Pepperidge Farm pastry shells |
| 1 tsp. salt | (toast points may be substituted) |
| 2 c. ham (chopped) | |

Make sauce of butter, milk, and flour stirring constantly. Add other ingredients. Serve in pastry shells.

MACARONI AND CHEESE SPECIALMrs. Raymond Spilker
(Mildred Elsasser)

- | | |
|--|----------------------------------|
| 3 1/2 c. elbow macaroni | 1/2 tsp. dry mustard |
| 4 oz. can mushroom stems <u>and</u> pieces | 1/2 tsp. salt |
| 1/4 c. pimiento (finely cut) | 1/4 tsp. pepper |
| 3/4 c. evaporated milk | 1/2 tsp. Worcestershire sauce |
| 1 1/4 c. process American cheese | 4 slices process American cheese |
| 3 T. onion (cut up) | 4 thick tomato slices |

Mix in greased 1 1/2 quart baking dish cooked macaroni, mushroom stems and pieces (drained) and pimiento. Stir over low heat until cheese melts, evaporated milk, cheese, onion, dry mustard, salt, pepper and Worcestershire sauce. Stir into macaroni. Top with slices of cheese and tomato. The tomato can be omitted. Bake in 350 degree oven for 25 minutes, until bubbly hot. Makes 6 servings.

Continued Next Page.

MACARONI AND CHEESE SPECIAL (Continued.)

(For everyday use I doubled everything except the mushrooms and pimienta and left off the tomato.)

GREEN ONION SOUP

Mrs. Tjark Rickers

1/2 c. onion <u>and</u> green onion	Flour
tops (chopped)	3 c. milk
1 tsp. salt	1/2 c. cheese
Dash of pepper	(grated)
1 tsp. celery seed	1 hard boiled egg (chopped)
4 T. butter	1 T. Worcestershire sauce

Brown onion, tops, salt, pepper and celery seed in butter. Add enough flour to make a paste. Add milk and cook until thick. Remove from heat and add grated cheese, hard boiled egg, and Worcestershire sauce. Serve on toast.

ONION RINGS

Janet (Spilker) Waltz

1 egg	1 carton crackers (crumbled)
1/3 c. milk <u>or</u> water	Onion rings

Dip onion rings in liquid. Roll in crumbs. Let set and dry and do them again. Deep fat fry at 375°. Freeze if you have the time before frying or to store.

DAD'S PEAS

Mrs. C. T. Frerichs

1 can LaSeur peas	Bread crumbs
1 can cream of mushroom soup	

Drain and salt the peas. Place the peas in a buttered baking dish. Mix cream of mushroom soup with the peas. Cover with bread crumbs. Bake in a 350 degree oven for 30 to 40 minutes or until mixture bubbles well. For a zippy taste, sprinkle grated cheese over the bread crumbs.

EASY POTATOES

Mrs. D. J. Gleason

1 (2 lb.) pkg. frozen hash browns	1/2 green pepper
	(diced)
1 can cream of celery soup	1 c. milk
1 can Cheddar cheese soup	Salt
1/2 c. onion (grated)	Pepper

Stir all ingredients together and bake in 350 degree oven for 1 1/2 hours.

GOURMET POTATOES

LaVerna Frerichs

6 med. potatoes	1/3 c. onion (chopped)
2 c. Cheddar cheese (shredded)	1 tsp. salt
1/4 c. butter	1/4 tsp. pepper
1 1/2 c. sour cream	2 T. butter
	Paprika

Cook potatoes in skins; cool, peel and shred coarsely. In a saucepan over low heat; combine cheese and 1/4 cup butter, stir until almost melted. Remove from heat and blend in cream, onion, salt and pepper. Fold in potatoes and turn into a greased casserole. Dot with butter and paprika. Bake at 350° for 30 minutes.

MASHED POTATOES

Evelyn Roehr

1 c. sour cream(cultured)	1/2 tsp. pepper
1 (8 oz.) pkg. cream cheese (softened)	5 lbs. cooked potatoes (not instant)
1 tsp. salt	

Put cream cheese in large bowl and add sour cream. Add HOT potatoes and mash until creamy. Season with salt and pepper. These may be made ahead of time and reheated or frozen. I reheat them in a covered casserole set in a pan of water in the oven. This makes a large batch.

REFRIGERATOR MASHED POTATOES

Ida Darnauer

5 lbs. potatoes (9 lg.)	2 tsp. onion salt
2 (3 oz.) pkgs. cream cheese	1 tsp. salt
1 c. dairy sour cream	1/4 tsp. pepper
2 T. butter <u>or</u> margarine	

Cook peeled potatoes in boiling salted water until tender and drain. Mash until smooth (no lumps). Add remaining ingredients and beat until light and fluffy. Cool. Cover and place in refrigerator. May be used any time within two weeks. To use, place desired amount in greased casserole, dot with butter and bake in moderate oven (350°) until heated through, about 30 minutes. Makes 8 cups, or 12 servings, if you serve full amount. Taste good - like baked potatoes served with sour cream and chives.

SCALLOPED POTATOES - OUTDOOR COOKING

Mrs. William Mahloch

White potatoes
Onion (chopped)

Cheddar cheese soup

On double sheet of aluminum foil, slice a thin layer of white potatoes and chopped onion. Cover with Cheddar cheese soup, then another layer of potatoes, onions and soup. Seal tightly and place on grill. Cook on medium heat 30 minutes on one side and turn over and cook 30 minutes longer.

STAY-HOT MASHED POTATOES

Mrs. Eugene (Caroline) Bargman

6 - 8 c. hot, seasoned
potatoes (mashed)
1 T. onion juice
1/2 c. thick sour cream

2 T. parsley
(finely cut)
Paprika

Add onion juice to hot, fluffy well-seasoned potatoes. Pile potatoes lightly in 2 quart dish. Brush potatoes with sour cream and sprinkle with paprika. Brown for 15 - 20 minutes in 375 degree oven. Serves 8 - 10.

SURPRISE POTATOES

Mrs. Myron Ballain

1 pkg. (2 lbs.) frozen hash
brown potatoes
1 can cream of potato soup

1 can cream of celery soup
1 c. sour cream
Cheese (shredded)

Put hash browns in bottom of a baking dish or cake pan right from package (frozen). Mix soup and sour cream together and pour over potatoes. Then sprinkle top with shredded cheese. Bake 1 hour or until done at 325 degrees.

WHIPPED POTATO CASSEROLE

Mrs. Alvin Wallman (Ileen Holsing)

8 - 10 potatoes or 3/4 box
instant potatoes
2 T. butter
1/2 pt. sour cream
Milk

1 (8 oz.) pkg. cream cheese
(softened)
1 T. dry or fresh chives (opt.)
Salt and pepper
(to taste)

Peel, cook and mash potatoes. Add butter and enough milk to make potatoes mixable. Fold in remaining ingredients and beat with a mixer, adding more milk gradually while beating. Beat until potatoes are fluffier than mashed potatoes. Place in a buttered casserole and bake in an oven for 1 hour at 350 degrees. May also be heated in electric frypan to keep warm for serving.

Continued Next Page.

WHIPPED POTATO CASSEROLE (Continued.)

NOTE:

After the potatoes have been put in the casserole, they may be frozen and baked at a later date.

POTATO PANCAKES

Lillie Helmke

1 c. milk	Pinch of salt
1/2 c. instant potato flakes	1/2 c. flour
1 egg	1 tsp. soda

Mix milk and potato flakes and let stand until well moistened. Add egg, salt. Sift together flour and soda and add to potato mixture. Mix well and fry as you do other pancakes.

POTATO SOUP

Mrs. Harvey (Evelyn) Hagemeyer

1 pkg. frozen hash brown potatoes (24 oz.)	1 can cream of celery soup
2 c. water	2 c. milk
1 T. onion (minced <u>or</u> chopped)	1 T. butter <u>or</u> margarine
	Salt <u>and</u> pepper (to taste)

Simmer potatoes, water and onion 5 to 7 minutes. Add celery soup, milk and butter. Salt and pepper to taste. Heat. Quick and easy to fix.

RICE CASSEROLE

Mary Schwandt

1 c. rice (uncooked)	1 onion (minced small)
1/4 lb. butter (half margarine is fine)	1 can cream of mushroom soup
	1 can beef bouillon soup

Place all ingredients in a casserole dish. When butter melts stir together. Bake 45 minutes at 350°. Serves 4 - 6.

RICE CASSEROLE

Mrs. C. W. Gale

3/4 lb. butter	1 c. raw rice
1 pkg. Liptons dry onion soup	2 c. cold water
1 sm. can mushrooms	

In a casserole, melt the butter. Mix in the onion soup and add the mushrooms with the liquid. Add the rice that has been washed and drained. Then add the cold water. Cover the casserole and bake for 1 hour at 350 degrees. Stir once during cooking.

SPANISH RICE

Mrs. Frank Andreesen

- | | |
|------------------------|-----------------|
| 1 c. rice (uncooked) | 2 c. tomatoes |
| 2 T. butter | 2 tsp. salt |
| 2 slices onion | 1/4 tsp. pepper |
| 2 1/2 c. boiling water | |

Put butter, rice and onion in skillet and cook until slightly brown. Add boiling water and cook until the water is absorbed. Add tomatoes and seasoning and put in oven for 3/4 hour.

SAUERKRAUT WITH CARAWAY

Mrs. Vernon Grabher

- | | |
|-----------------------------------|---|
| 2 tsp. butter <u>or</u> margarine | 1 potato (pared <u>and</u> grated,
about 3/4 c.) |
| 1/2 c. onion
(chopped) | 1 tsp. caraway seed |
| 2 (1 lb.) cans sauerkraut | Boiling water (about 2 c.) |

Add onion to hot butter or margarine in a heavy saucepan and cook until onion is golden. Stir in sauerkraut and cook 8 minutes. Mix in potato and caraway seed. Pour in boiling water to cover. Cook uncovered over low heat about 30 minutes. Cover and continue to cook for another 30 minutes. If desired, 1 or 2 tablespoons brown sugar may be blended into mixture during the last 5 minutes.

SWEET POTATOES

Helen Willet

- | | |
|--------------------------------------|-----------------------|
| 3 lb. can of sweet potatoes | 2 juice cans of water |
| 1 (6 oz.) can frozen orange
juice | 1/2 c. sugar |
| | 1 tsp. salt |

Put sweet potatoes into casserole. Cook last 4 ingredients until boiling. Take 2 tablespoons of cornstarch in a little cold water and pour in orange mixture and thicken then add a tablespoon of butter. Pour over sweet potatoes and bake 30 minutes at 350 degrees.

GLAZED SWEET POTATOES

Mrs. Harvey (Evelyn) Hagemeyer

- | | |
|-------------------------------------|-----------------------------|
| 4 1/2 c. sweet potatoes
(peeled) | 2 T. lemon juice |
| 1 T. brown sugar | 1 tsp. lemon peel (grated). |
| 1 T. honey | 1 tsp. salt |
| | 3 T. butter |

Place sweet potatoes in shallow baking pan. Combine sugar, honey, lemon juice and peel and salt. Spoon over sweet potatoes. Dot with butter. Cover and bake 400° for 30 minutes or until tender. Uncover and bake 10 minutes or until light brown and glazed.

TASTY TURNIPS

Mrs. Harvey (Evelyn) Hagemeyer

4 c. turnips (diced)	1/2 tsp. sugar
2 c. potatoes (diced)	1 tsp. salt
2 T. fresh bacon grease	Pepper (to taste)

Barely cover vegetables with water and boil slowly until tender. Mash well, add seasonings and serve immediately.

FROZEN VEGETABLE CASSEROLE

1 pkg. frozen string beans	1 can mushroom soup
1 pkg. frozen broccoli	1 sm. jar of Cheez Whiz
1 pkg. frozen cauliflower	Croutons

Let frozen vegetables thaw out. Mix Cheez Whiz with mushroom soup. Combine all ingredients in casserole. Bake at 350 degrees for 35 minutes. Take out of oven and add croutons and bake 1/2 hour longer.

A HAPPY HOME RECIPE

4 c. of love	5 spoons of hope
2 c. of loyalty	2 spoons of tenderness
3 c. of forgiveness	4 qts. of faith
1 c. of friendship	1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

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